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THE NATIONAL

APRIL 22, 1961

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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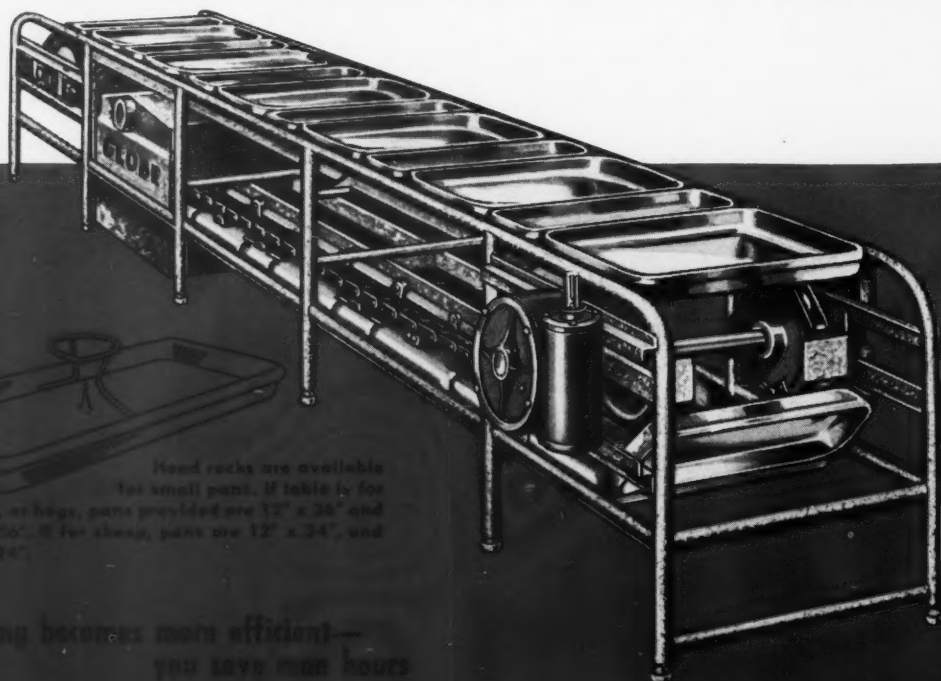
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VOLUME 144 APRIL 22, 1961 NUMBER 16

THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.



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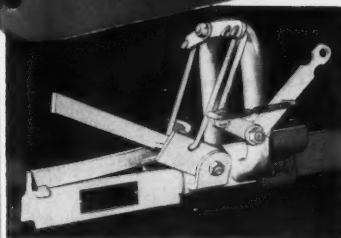
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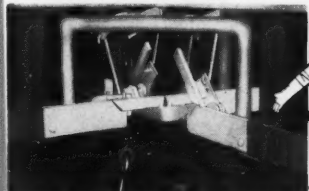
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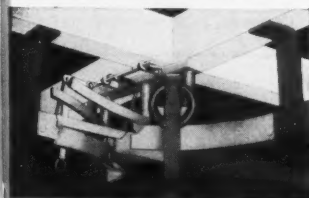
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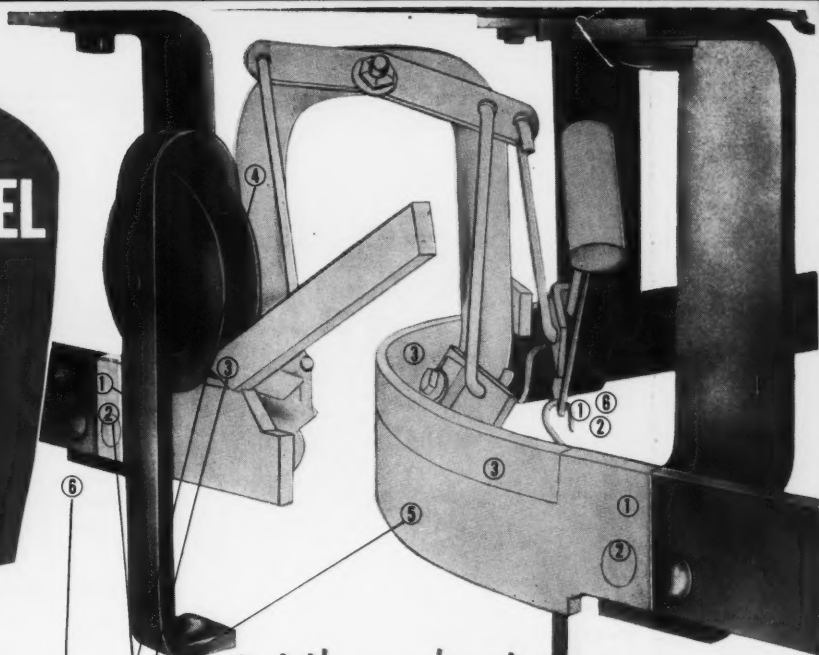


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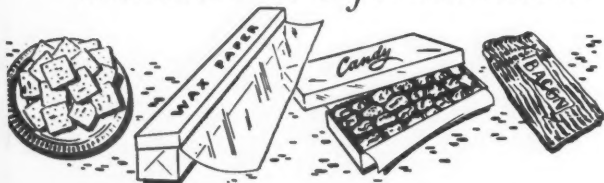
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"Lean On Our Shoulders"

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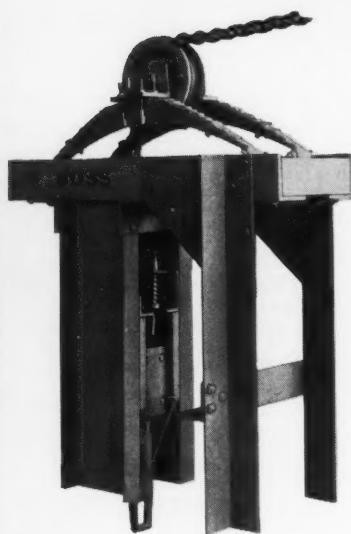
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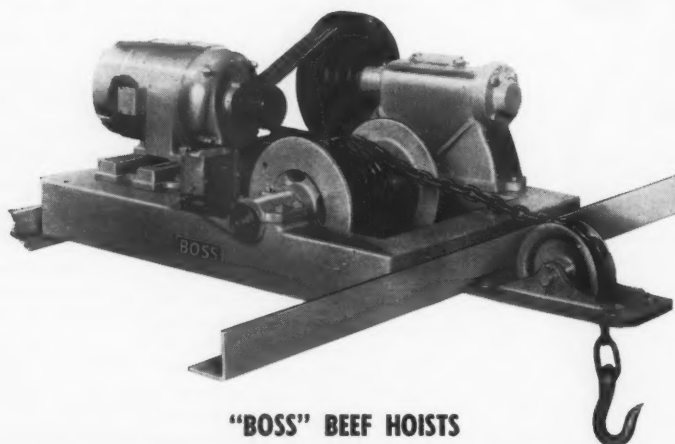


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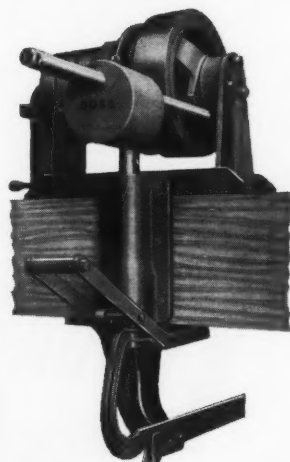
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APRIL 22, 1961

VOLUME 144 NO. 16

a Ham is a Ham is a Ham

This may well be the despairing cry of those who listen to the testimony at the public hearings the U. S. Department of Agriculture will conduct in coming weeks on the MID's revision of its ham moisture regulation.

We have read and been exposed to the views of many people (within and without the industry) on this subject during the past few months, and as our own confusion as to "what ham is" has mounted, so also have our misgivings multiplied as to the ultimate effect of this chaotic controversy upon one of our premium meats for the table.

We have almost decided to embrace the Huck Finn-like definition that ham is a "hog's hind leg, containing more or less natural protein, moisture and fat; that has been trimmed (more or less); salted (more or less); infused with nitrite-nitrate, sugar, ascorbate and phosphates (more or less); fortified with moisture (more or less); exposed to smoke and dehydrated (more or less), and cooked or not (more or less)."

We do not intend to be facetious; the above statement appears to be the simplest compromise that encompasses all the divergent views as to what ham is. Such a definition scarcely is satisfactory from the standpoint of producer, processor, retailer or consumer.

The situation emphasizes the urgency of adopting a "do-it-ourselves first" policy which the PROVISIONER suggested to the meat industry in an editorial, "Better Spell It Out," on September 27, 1958. At that time we said:

"Whether or not meat packers like it, other people are going to be 'minding their business' more and more in the years to come. . . . Unfortunately, meat processors do not appear to be in a very good position to identify or even to discuss what constitutes high and low quality in processed and manufactured meat products, let alone answer criticism of them. Too many packers still seem to think and talk about their processed meats as the products of an art rather than as foods which can be analyzed and described scientifically. . . ."

"The absence of definite identification and standards of quality, except, perhaps, in connection with canned meats, makes it very difficult to discuss the problem on an intra-industry basis, to say nothing of trying to interpret industry concepts for outsiders.

"We believe, therefore, that the industry had better learn to spell out some of its common ideas with regard to meat products and their characteristics in scientific terms before someone else comes along and spells them out with the dictate: 'These are your standards—or else.'"

News and Views

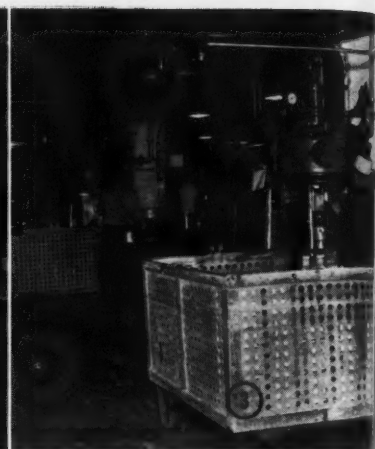
The Kansas humane slaughter bill has been signed into law by Gov. John Anderson, making that state apparently the eighth in the nation to have a statute on the subject. A similar measure has been passed by the Rhode Island legislature and sent to Gov. John A. Notte, jr., for signature. The Kansas law, which will go into effect on January 1, 1962, will be administered by the state livestock sanitary commissioner, with enforcement in the hands of county attorneys proceeding as in any case of alleged misdemeanor. The Rhode Island humane slaughter law would go into effect next July 1 and would be administered by the state agriculture director.

Two Wisconsin bills to establish that state's first meat inspection program were argued last week at hearings before the Senate agriculture committee. The Wisconsin Independent Meat Packers Association supported a mandatory bill (S-439) with an effective date of July 1, 1962, for meat and July 1, 1963, for poultry. The Wisconsin Frozen Food-Locker Association backed a voluntary bill (S-221) with an effective date of July 1, 1962. Both measures call for administration by the State Department of Agriculture. About 380 slaughterhouses now are licensed by the State Board of Health, which inspects them for sanitary conditions only. The mandatory proposal provides for full state financing of the inspection program. It calls for an appropriation of \$159,130 to set up the system in the year beginning July 1, 1961, and \$396,358 annually thereafter to carry out the program. The Department of Agriculture would be directed to issue rules "in reasonable accord with federal inspection regulations."

State or Municipal marks of inspection on processed meat products bearing the federal inspection symbol would be adequate notice to the public that the product was not processed entirely in a federally inspected plant, according to current thinking in the Meat Inspection Division, U. S. Department of Agriculture. The MID received many objections to its recent proposal to require the obliteration of the federal inspection mark on products processed further in non-MID plants. An amended proposal to be published shortly by the MID is expected to clarify its position.

Indiana's Division of food and drugs, State Board of Health, has warned that it "will have no alternative except to take action," as prescribed by law, against sausage products and loaves found to contain added phosphates. In Memorandum 2-61, D. B. (Tim) Sullivan pointed out that the Indiana Food, Drug and Cosmetic Act requires the division to follow the federal meat inspection regulations, which permit the addition of approved phosphates in limited amounts to the pumping pickle for cured hams and certain other pork cuts but do not permit such use in sausage products and loaves. Therefore, he said, it is illegal to add phosphates to the formulae of sausage products and loaves in Indiana. (The use of cured pork trimmings containing phosphate as an ingredient in loaves other than those designated as meat loaves was approved by the USDA Meat Inspection Division last fall in MID Memorandum No. 285, as reported in the NP of November 12.)

The Date and place of the meeting of the new Tennessee Independent Meat Packers Association announced in last week's PROVISIONER have been changed to 1 p.m. Saturday, May 6, at the Holiday Inn on Murfreesboro rd. in Nashville, according to D. G. (Doug) Odom, jr., of Odom Sausage Co., Inc., Madison. All Tennessee meat packers and processors are invited to the meeting.

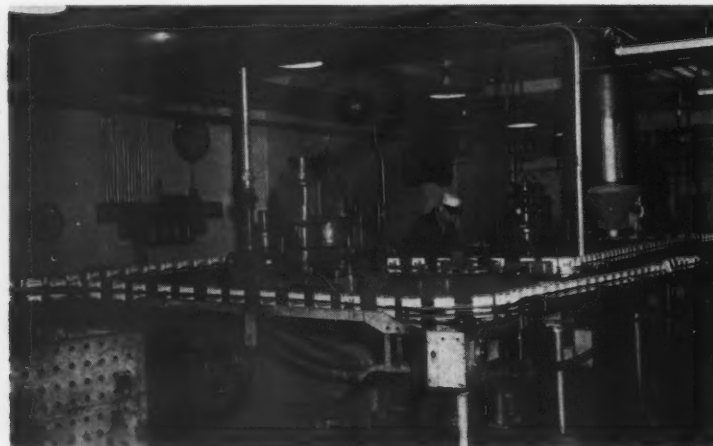


1. Cured boneless defatted hams are dumped with a hydraulic unloader in front of the butcher who inspects and makes final trim for two canning lines. 2. Pear-shaped cans of three different sizes are fed through three-story

stainless steel sterilizer to pack station. 3. Centrally located ham can closing machines discharge into aisleway from which an industrial truck moves the retort baskets filled with the ham cans to the plant's cooking room.

4. A sprocket indexer guides filled 12-oz. tins to two vacuum closing machines. Tins continue past a washer and to the retort basket loading station. 5. Retort un-

scrambler aligns the processed 12-oz. tins for movement by raceway to the packoff station located some distance from this point. See Photo number 6 for case loading.



6. Automatic case packer sets up shipping carton, tiers and aligns oncoming tins, pushes proper count of tins into carton, closes and seals carton. Container continues on roller wheel conveyor to packoff station. 7. A

new stainless steel slat conveyor system carries filled 6-lb. tins through the filling and closing operations. Meat for the stuffers is charged directly into them through stainless steel chutes (upper left) from above.



Wilson & Co. Makes Good Cedar Rapids Unit Better by Improving Canning and Processing Departments and Product Handling

INDUSTRIAL TRUCK is used to move hog carcasses from and to the conveyor systems which feed sides in and out of chill cooler.



BACK in 1955 Wilson & Co., Inc., chose to slough a big card and improve the rest of its hand.

In discarding the inefficient "home" plant at Chicago, Wilson's management and board decided to spend about \$4,500,000 in expansion and modernization—particularly of manufacturing and processing—at its Cedar Rapids, Albert Lea and Omaha units. The policy was adopted after careful studies which indicated that the midwestern units had a good earnings record; that they were excellently located with respect to livestock and their products would have access to most markets; that construction costs would be reasonable, and that relatively high efficiency could be expected in the operations of the three plants.

Major improvements made at Wilson's Cedar Rapids plant were singled out for mention in the company's 1960 report. They center on the plant's processing facilities manufacturing brand name items which enable the firm to build a greater consumer franchise. The im-

provements also include some modifications in the hog dressing and chilling facilities.

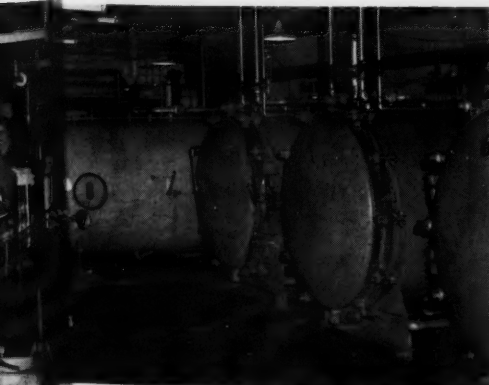
All the improvements were designed to increase efficiency and elevate the quality of the product by reducing the amount of handling involved and also to expand the variety of items processed to meet demands.

Equipment selection, layout and installation were supervised by Wilson's headquarters engineering group, headed by M. J. Hess, and its headquarters plant operations division under R. F. McMullin. The re-equipped departments at Cedar Rapids are among the most modern in the meat packing industry.

CANNING: The canned meats department underwent major renovation. This department includes the stuffing line for 12-oz. rectangular tinned product, including Wilson's beef-base luncheon meat, BIF; canned ham lines; a mechanized pig's feet line; retorts and cook vats, and the refrigerated can chilling channel. By consolidating these related operations in one area,

- 8. Sterile items are processed in modern retort room. Recording controllers are located back of the retorts.
- 9. Large cook room is used for perishable ham process-

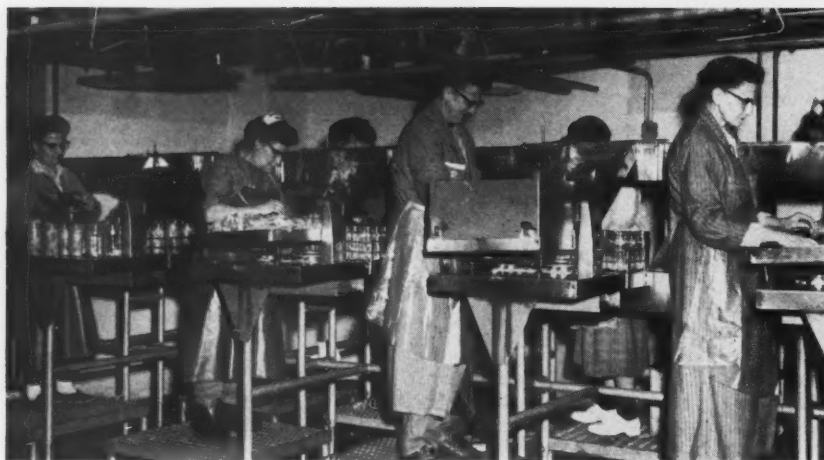
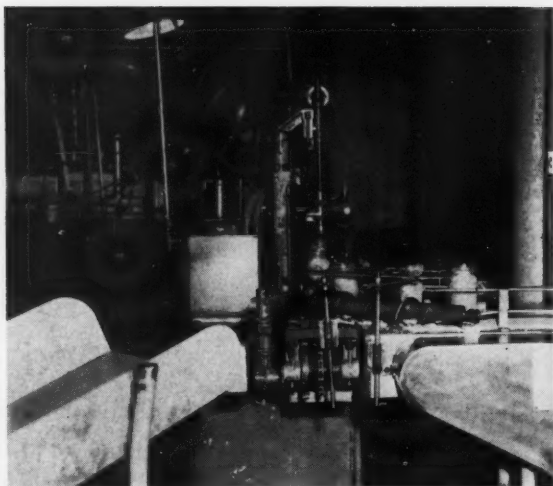
ing. Control panels for the vats are located in the central area shown in the corner. 10. Overhead tracking above vats carries electric hoist to handle retort baskets.



major gains have been achieved in handling. Furthermore, a closer supervision of quality and performance can be maintained in the one-area operation, says H. S. Amalong, plant manager. These operations previously were performed in five different areas.

The 12-oz. line is conveyorized to a high degree and product moves continuously from the stuffer to the caser. Ground emulsion is emptied from hoist-lifted St. John buckets into vacuum mixers. The mixed emulsion is discharged directly into a stainless hopper that supplies the hopper of a continuous stuffer feeding a 12-pocket filler. Working on a displacement principle, the machine fills 150 tins per minute to correct weight. The 12-oz. tins arrive at the filling station via a raceway from an overhead sterilizer. A machine attendant spot checks the weight to adjust for minor variances that may occur in the production run.

The output from the can filler is guided by an indexing sprocket wheel to two vacuum closing machines.



LEFT: New stainless steel line simplifies the pickled pig's feet filling operation. Product and glass jars are conveyed to and from these work stations. ABOVE: Guidance and screw devices transfer the filled jars to slat conveyor that carries them past the pickle filling and vacuum capping stations.

These units and other can closing machines were furnished by Continental Can Co. The sealed cans are conveyed through a washing cabinet and are guided into retort baskets by the final can inspector, who notes the condition of vacuum and crimp on the cans.

After processing in the modern 14-retort cook room, the cans are cooled and then brought to the retort unloader. This unit unloads the scrambled cans and aligns them in single upright files for movement by raceway to the case loader and sealer located 150 ft. away. The case loader and sealer unit sets up the fibreboard shipping box from a magazine, tiers 24 tins, shoves them into the open box and then seals the container as it is moved past pressure gluers. The sealed box is stacked on a skid by the employee who supervises this operation.

Wilson uses two stuffers for filling 3- and 6-lb. cans of luncheon meat. The filled cans move on a stainless steel link conveyor through the check-weighing operation to the vacuum sealing machine.

Wilson has a complete range of sealing equipment to meet all consumer preferences in canned hams, from the largest size to the small 1½-lb. sterile pack. The firm's engineers have worked out several innovations which are used in placing the cured hams in tins of the proper size.

HAMS: A bin load of cured hams is unloaded on the butcher's table by means of a hydraulic lift. Although closely trimmed on the cutting floor, the hams are

trimmed further for leanness by the butcher before they are passed on to the can packers, who size the can to the ham by weight. A three-tier stainless steel sterilizer is used for preparing the larger tins. The operator placing the incoming tins keeps each size tier on the storage rack filled with sterilized cans so that the packer, after weighing the ham, has the proper tin within easy reach.

Sanitary pear shape closing machines are employed, including a semi-automatic unit for the large can. With this machine the operator places the lid on a holding arm and the filled can in a lower mold; after a tin has been closed the machine is ready to receive another while the first unit is being crimped and evacuated. The machine can vacuum-close 405 cans per hour.

The pickled pig's feet conveyorized line streamlines the handling of this specialty product, says James L. Barr, plant methods engineer. The cooked pig's feet are supplied to bin tables where employees remove the major bones. The operators place the bones on a conveyor belt that dumps them into a truck and semi-boneless feet are placed in a hopper feeding the main cleated take-up conveyor. If the feet are to be completely boned, the conveyor discharges them onto another boning table.

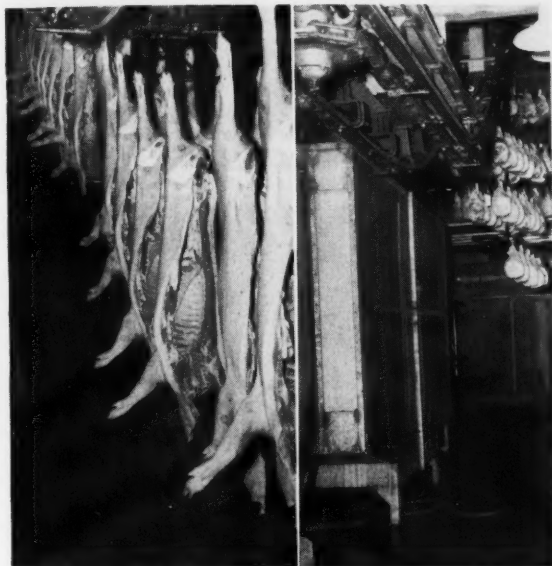
Boned feet are carried by conveyor to the packing stations. Here, packers working at special tables place the feet in glass jars by weight and count. Each table has a feet-holding tray, a scale and work area for empty jars. The jars are carried to the area on the lower run

of a conveyor from the sterilizer and are placed on the conveyor's upper run when filled.

By means of a transfer screw and guide, the filled jars are aligned single file for movement past the pickle-adding machine, a multi-head unit that fills several jars at one stroke, and then travel to the closer and vacuum sealer and the label-affixing machine. The jars are discharged onto a turntable from which the packoff operators remove them.

The canning room area is refrigerated with Gebhardt ceiling units.

COOKING-STERILIZING: Meat processing facilities for canned meats are divided into a retort and vat room. Retorts and vats are monitored during their cooking



UP, UP AND UP: Incline conveyor (left) carries chilled hogs to cutting floor, while another conveyor (shown at right) takes treed cured meats to the smokehouses.

cycles by Taylor recording controllers. As an additional control, the retort room operator has a peg board laid out with different cooking intervals. He places a peg with a retort number in the proper time period setting. The timer travels until it hits the stop when a buzzer sounds and light flashes. With two stoppers and 24 time settings, he can place the whole retort operation on the peg board controller.

I-beam tracking supports a 2-ton portable electric hoist which travels above the rows of cooking vats. The hoist is used to lift the retort baskets in and out of the vats and also to transport the baskets from the retort and open cooking sections to the refrigerated cooling channel located in a nearby room. While the firm endeavors to chill canned products with well water, during heavy loading or warm days the water must be chilled to a pre-determined temperature. This assures rapid pulldown of internal product temperature and protects the quality of the product.

A high pressure mold washer is located between the two heat processing sections. This machine, which utilizes high-pressure jet streams, cleans these cooking containers so that virtually no touchup is needed, observes K. E. Madson, superintendent. The containers are loaded in a wire basket and placed in a soaking tub containing a detergent to soften the protein and grease. They go then into the cleaning machine where they are



TOP: Bellies arrive from cutting floor via wide belt conveyor which discharges at the grading station. **CENTER:** Green bellies are skinned with machine which flips them with the skinned side up for easy inspection by the butchers. **BOTTOM:** Stainless steel conveyor carries skinned bellies to butchers who square and trim them.

subjected to high pressure sprays of detergent-fortified water and finally are rinsed.

SAUSAGE: Sausage manufacturing and stuffing fa-

cilities have been augmented with new machinery. A pre-breaker has been installed for the reduction of blocks of frozen meat and this is charged at table height to minimize handling. The manufacturing area has been equipped with charging buckets and rail and hoists for their movement.

A convertor and an Emulsitor have been teamed for the production of extra smooth emulsion.

A portable bench tyer is employed to make the second tie on large stick products. The operator, who works with a continuous stuffer, fills out the large casing, twists the neck and turns to place it in the crimper jaw. The air-operated machine can be moved out of position when other sausage are being prepared.

A chub machine was added to the department's equipment and new units for linking and stripping frankfurts were acquired.

Smokehouse capacity was increased by four 8-cage fully air-conditioned stainless steel houses. A conveyor system has been installed to connect the smoked meats hanging room with the smokehouses on the floor above.

A Tobey unit is used for slicing and pouching sliced beef and two U.S. slicers with a Flex-Vac unit have been installed to package Wilson's Tender-Made smoked ham slices.

Several major improvements have been made in the hog dressing and cutting departments. One feature of the hog slaughtering operation is unique: hogs are bled without any effort at restraint.

In bringing the plant into compliance with federal humane slaughter regulations, Wilson's Cedar Rapids engineering department, working under R. B. Sumerwell, master mechanic, decided to do some experimenting. A slat top beef viscera conveyor was available in the mechanical salvage yard. The mechanical department cut the conveyor into two sections and equipped each section with sprockets, drives and motors so each was fully powered. The firm installed two Boss restrainers and equipped the two lines with electric stunning probes and control boxes.

The stunned hogs are positioned on their sides by a deflector plate and discharged directly on a table top conveyor for immediate sticking and bleeding. The time between stun and stick is under 4 seconds, claims Madison. The hog rides on the table top conveyor for 15 ft. and is discharged on a 5-ft. roller top conveyor for shackling and hangoff for vertical movement to the final bleeding area and through the scalding vat located on the floor above. About 50 per cent of the blood is recovered on the lower level.

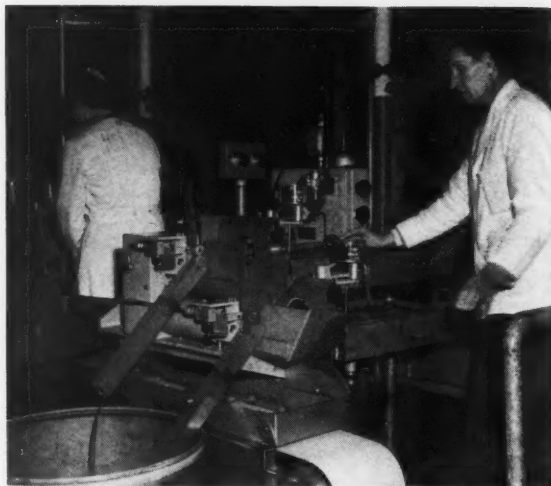
Each side of the table top sticking-bleeding conveyor has a lip of 4 in. and this has proved to be adequate to restrain virtually all hogs, claims Amalong. The two stunning lines are rated up to 750 hogs per hour.

The Cedar Rapids engineering department used ingenuity to solve another bottleneck on the dressing line. At peak chain rates the MID inspector was unable to make the final inspection if he had to turn the carcass around. At the same time, however, he had to view the back to pass the carcass for cleanliness and absence of bruising.

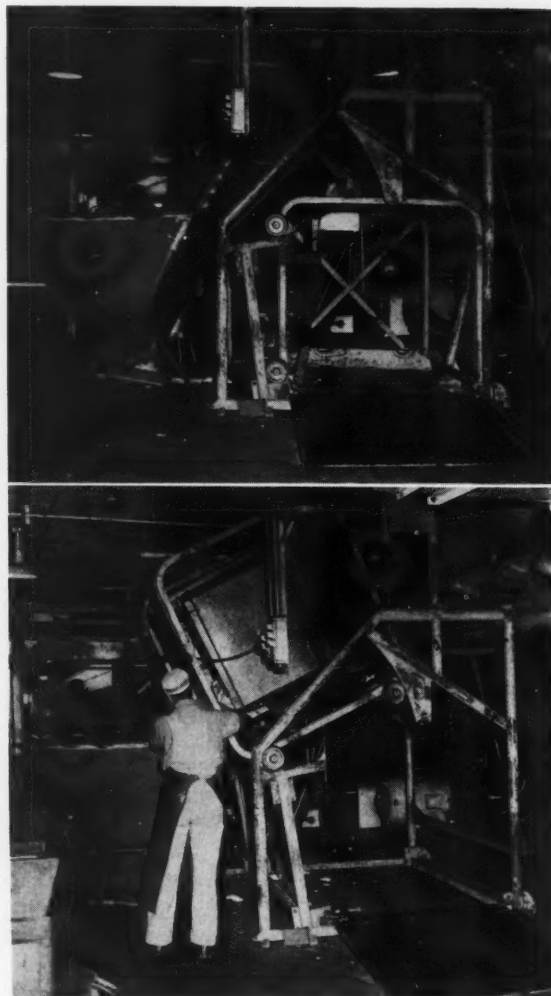
WITH MIRRORS: The engineering department decided that a mirror would show the condition of the back without need for turning the carcass. This was accomplished with the installation of a 4-ft. x 8-ft. mirror in back of the carcass line at the final inspection station. This innovation, the first in the industry, was viewed and approved by MID officials from Washington, according to Amalong.

Dressed hog carcasses are moved by the conveyor

[Continued on page 28]



STRIPPING machines handle two strands of frankfurters.



TOP: Roller-supported belt conveyor, chutes and screw conveyor feed pork cutting fats into the hopper of pre-breaker. The ground fats are transported by a pump located in back of truck dumper. BOTTOM: Unloader dumps truckload of miscellaneous fats into hopper.

WHAT is equipment leasing and what advantages does it offer to the meat packer? By using a question-and-answer technique, a leasing executive explains the subject in detail. He tells you what to look for in equipment leasing and lists those situations in which leasing can be most advantageous.)

1. What is the volume of equipment leasing in the meat packing industry?

In 1960 meat packers leased approximately \$11,700,000 worth of production and office equipment, a 12-month increase of 74 per cent. This included office equipment, refrigeration equipment, canning machines, conveyor systems and cutting, packaging and materials handling equipment.

The major reason for leasing by meat packers is the tightness of working capital in the industry. The typical meat packer today has a current ratio (the ratio of current assets to current debt) of 1.9 to 1, which represents a decline of 16 per cent in the past five years.

At the same time, fixed assets represent 59 per cent of a packer's net worth, while inventory represents 75 per cent of his working capital. As a result, the typical packer is squeezed for cash. Leasing new, cost-cutting equipment, instead of purchasing it, enables him to ease this squeeze. The packer can pay for the new equipment out of the profits he earns with it.



By **ROBERT SHERIDAN**, President
Nationwide Leasing Co., Chicago

2. What is the volume of equipment leasing by American industry?

In 1960 American industry leased \$530,000,000 worth of production equipment. This does not include autos, trucks or railroad rolling stock.

3. What is equipment leasing?

Equipment leasing is a method of obtaining the use of income-producing equipment (fixed assets) without capital investment. When equipment is obtained in this way for use in production, the units remain the property of the leasing company (lessor), but are used by the lessee who pays the leasing company a fixed charge for a stated period for using the equipment.

Leasing is a long-term arrangement, normally from three to 10 years; in some cases, however, it may be as little as two years or as long as 15 years. It is different from equipment rental, a short-term plan in which the rental firm rents out new or used pieces for a brief period, reclaims them at the end of the period and then rents the equipment to other users.

4. How does equipment leasing work?

A packing company that wishes to lease equipment from a leasing firm submits an application describing itself—its business, financial position, etc. It lists the specific manufacturer from which it wishes to secure the equipment, the price of the equipment, the length of the lease terms desired and the form of payment desired on the equipment.

The leasing company then purchases the equipment and arranges for shipment directly to the lessee's plant. Upon acceptance of the equipment, payments start. All equipment, no matter how many items are involved, can be covered by a single master lease and can be paid for in a single monthly payment. This is true regardless of the number of suppliers involved. This reduces the user's bookkeeping considerably.

5. What types of equipment are leased?

All types are leased. In 1960 equipment leased ranged in cost from a \$17 hand truck (part of a \$140,000 equipment lease with a midwestern hospital) to \$5,000,000 worth of construction equipment. Both standard and specially-built units can be leased.

6. Why has equipment leasing increased so rapidly?

Basically, equipment leasing has increased as a result of the steadily increasing cost of capital equipment. Leasing historically has been a means of permitting businessmen to function without owning everything they need to do business, since profits are made by using capital equipment rather than by owning it. Specific reasons for the current growth of equipment leasing are:

a) Profit-producing equipment is put to work without capital investment. This is particularly important, since working capital remains tight despite the slight improvement resulting from inventory liquidation.

b) To increase profits without increasing a company's

What is Equipment Leasing—and How Can it Benefit Meat Packers?

own capital investment in necessary equipment pieces.

c) To increase production without reducing liquidity of working capital.

d) To reduce the risk of loss caused by rapid obsolescence of specialized equipment.

e) To obtain equipment for limited-term use, either for special orders or for developmental work.

f) For manufacturers of industrial equipment, leasing programs have proved to be an effective method of increasing sales.

7. What are the advantages of leasing?

Other advantages to users of leased equipment, in addition to those cited in the answer to Question 6, involve the ways in which leasing improves a company's financial situation:

a) Leasing offers packers financing without dilution of ownership or control.

b) In leasing there is no need for a periodic cleanup of funds or a pledge of receivables.

c) Leasing may offer certain tax-timing advantages.

d) Leasing makes for a cleaner balance sheet. Only the lease payments due within 12 months appear on the balance sheet. Therefore, the ratio of current assets to current debt is affected very little. As a result, a company can use its established lines of credit for short-term borrowing without disturbance.

8. What types of companies lease equipment?

All types of companies in virtually every industry

lease equipment today. They range in size from very small companies (restaurants and motels, for example) to giant companies in the billion-dollar-a-year sales category. According to a survey, the 10 leading industries using leased equipment in 1960 consisted of nine manufacturing industries and the supermarket industry. The nine industries are: food products; chemicals and drugs; construction and road-building; electrical equipment and machinery; fabricated metal products; aircraft and parts; petroleum refining; printing and publishing, and pulp, paper and allied products.

9. What is the length of equipment lease terms?

Terms generally range from three to 10 years or longer. In some cases, where smaller sums are involved, they can run as short as two years. The user determines the length of lease and arranges the payments to suit his own needs.

Leases usually are written on a uniform payment basis, although they can be written on straight line, declining balance, sum of the digits or any schedule preferred by the user.

10. Is equipment leasing useful as a sales tool for manufacturers of production equipment?

In a number of industries leasing programs have proved to be an effective method of increasing sales by offering customers the option of purchase or lease, with the leasing company assuming the lease contract and paying the manufacturer 100 per cent cash for the equipment when it is delivered. Certain lessors set up a complete sales training program for the manufacturer, so that his leasing plan will have maximum impact.

In merchandising-leasing plans leasing is used as a primary sales tool, giving the manufacturer's salesmen an important new way to move goods. The customer has the benefit of the lease and the manufacturer has a cash sale. Not only does this normally enable a manufacturer to increase his sales by the added leasing volume, but the interest generated around the leasing plan results in opening new markets for the product and inevitably results in increased direct sales, often greater than the leasing volume.

11. How does leasing compare with other methods of financing?

Leasing offers 100 per cent financing and provides the meat packer with a greater cash flow than any other financing method. As a result, the relative cost of leasing is less than that for other methods.

Any expenditure of money to acquire equipment involves paying something for the use of the money. Even in the case of an outright cash purchase, the packer is sacrificing the earnings that his working cash would yield; this, in effect, is what he is "paying" for the use of his own money.

In the meat packing industry this means an average "cost" of 31 per cent—the average before-tax rate of profit on net working capital which the industry has earned for the past five years.

Leasing frees more working capital immediately. This cash excess earns profits for the meat packer at his company's normal rate for the life of the lease. Over the term of the lease the additional profits produced by this cash excess (at even less than the average rate already cited) will be sufficiently large so that the relative cost of leasing will be lower than that for other financing methods.

12. What are recent trends in leasing?

Two new trends are evident: 1) the sale-leaseback transaction (recently made available to meat packers) and 2) merchandising-leasing plans involving the co-operation of equipment manufacturers and a leasing company to increase sales.

In the sale-leaseback transaction a company builds a new plant, sells the equipment and facilities to the leasing company as soon as it is completed and ready for use and immediately leases it back. Often this is done with older plants, also. This plan enables packers whose financial ratios would not otherwise permit them to expand at so great a rate to do so without straining their capital structure.

13. What particular operating situations make leasing most advantageous?

Leasing can be most advantageous in the following situations:

a) In general, when companies can expand their operations profitably with additional equipment and machinery made available at smaller annual expense than is possible through use of their own capital.

b) Companies that find themselves short of working capital, but have sufficient equipment, can remedy the situation through sale-leaseback transactions.

c) Companies faced with competition which is using the latest equipment, while they themselves lag on cost-saving. In this situation acquiring the new equipment is essential, but often a large initial cost is prohibitive. This is when leasing often can provide the solution.

d) Companies that hold a tight check on capital expenditures and financial ratios. Leasing permits management to secure new equipment without forcing the board of directors to raise more capital.

e) Where rapid obsolescence is a strong possibility, leasing by-passes the problem of capital investment in such equipment.

f) For pilot plants and developmental or experimental projects, leasing offers a means of opening new areas of production without draining working capital on such unproved ventures.

g) Companies engaged in defense contract work can, through leasing, obtain needed equipment for the term of the contract. In this way capital is not frozen in equipment which may not be useful after the contract has been fulfilled.

14. Do leasing agreements contain purchase options?

Yes, leasing agreements can contain purchase options, but they are not recommended. The reason is that a purchase option generally converts a leasing agreement into a conditional sales contract in the eyes of the Internal Revenue Service. There are some exceptions to this general rule, but these exceptions are uncertain and depend on specific rulings by the Internal Revenue Service at the conclusion of the contract many years later.

True lease payments, as differentiated from disguised conditional sales contract payments, are legitimate deductions as operating expenses. Conditional sales contracts are deductible only at the rate specified in the federal government's depreciation schedules.

15. Do leasing contracts contain renewal options?

Yes. In leasing, the cost of the equipment is paid for entirely in the original leasing term. Renewal options usually are available at a low cost. They can range in length from one-year options to indefinite terms.

16. Does leasing offer companies tax advantages?

This is an area in which much misinformation has been circulated. Leasing is not a method of tax avoidance. Its primary value lies in the way it frees working capital for other uses.

In certain specific situations leasing may also offer companies tax-timing advantages which are not to be ignored. Leasing charges are legitimately deductible as business expenses and reduce taxable income now.

Leasing also may offer a tax advantage of particular

[Continued on page 29]



"PACKER OF YEAR" award is presented to H. P. Thies (center) by Lt. Gov. Harold M. Chase of Kansas while Thies' son, John M., watches the ceremony. Lt. Gov. Chase praised Thies for his community and civic activities, which have included service as mayor of Great Bend and president of school board.

H. P. Thies Is 'Kansas Packer of Year'; KIMPA Reviews Legislative Progress

A KANSAN whose enterprise is reflected both in his own packing business and a thriving community was honored as "Kansas Meat Packer of the Year" at the fifth annual meeting of the Kansas Independent Meat Packers Association in Emporia. He is H. P. (Hody) Thies, president and general manager of Thies Packing Co., Inc., Great Bend, former mayor of that city, president of the school board for many years and a leader in civic, business and philanthropic affairs.

The award, symbolized by a gavel containing wood from the Council Grove Oak, was presented to Thies by Lt. Gov. Harold M. Chase of Kansas, who commended him on his community and civic activities.

Reports on state legislation affect-

ing packers accounted for much of the formal business of the meeting, which attracted 63 persons to Emporia's Broadview Hotel. KIMPA was successful this year in getting a new state law that will enable state-inspected packers to sell their products to state institutions, a market largely barred in the past to all but federally inspected plants. The law provides for a new state meat certifying program under which the state-inspected plants will be able to bid on state business. The program will be administered by the State Department of Agriculture, which received an appropriation of \$12,500 for that purpose.

KIMPA's major goal—uniform, mandatory, state-paid meat inspection—was not achieved this year al-

though the association won additional support for the objective. A KIMPA-backed measure introduced as a committee bill by the House public health committee was killed by the ways and means committee. A third bill affecting packers was passed by the legislature and has been signed into law by Gov. John Anderson. This is a humane slaughter act, which will become effective on January 1, 1962. The law will be administered by the state livestock sanitary commissioner, with enforcement left up to county attorneys. Violation of the act would be a misdemeanor.

New president of KIMPA for 1961-62 is Cecil G. Brackney, owner of P & B Packers, Inc., Hays, who succeeds Carl L. Fanestil, president of Fanestil Packing Co., Inc., Emporia, in the top post. Fanestil was named legislative representative for KIMPA. Elmo Washburn of Washburn Packing Co., Hutchinson, was elected vice president of the association, and L. O. Maggard, Rush County Locker Service, LaCrosse, was chosen as treasurer. Attorney James W. Putnam of Emporia was re-elected counsel-secretary.

New board members elected for three-year terms are: Fred W. Thies, vice president of Thies Packing Co., Inc., Great Bend; Max Murray of Winchester Packing Co., Hutchinson; R. A. Logbeck of Fanestil Packing Co., Inc., Emporia, and Antone Menghini of Menghini Brothers Packing Co., Inc., Frontenac. Fred Thies is a brother of the "Packer of the Year," and Murray is the son of former KIMPA president C. B. Murray, also of Winchester Packing Co.

Principal guest speaker at the



KIMPA LEADERS for 1961-62 include (left photo, l. to r.): R. A. Logbeck, Emporia, director; Elmo Washburn, Hutchinson, vice president; Cecil G. Brackney, Hays, president; L. O. Maggard, La Crosse, treasurer, and Carl L. Fanestil, Emporia, legislative representative. Speakers at an-

nual meeting (right photo, l. to r.) included: E. E. Stockebrand, Kansas Farm Bureau; Lowell Mohler, State Board of Agriculture; Evan W. Wright, State Board of Health, and Dr. Howard T. Hill, University of Missouri. KIMPA annual meeting was attended by 63 persons.

meeting was Dr. Howard T. Hill of the University of Missouri, former head of the speech department at Kansas State University. Other speakers included E. E. Stockebrand Manhattan, commodity director of the Kansas Farm Bureau; Lowell Mohler, Topeka, representing the State Board of Agriculture, and Dr. G. A. Mullen, John Carlson and Evan W. Wright, all of the State Board of Health.

While the "Kansas Meat Packer of the Year" award is made to an individual, his entire family shared in the recognition accorded this year to "Hody" Thies, one of three brothers representing the second of three generations in the livestock and meat industry. The three Thies boys, Fred, Hody and Carl, were taught cattle buying by their stockman father, J. N., and each was buying cattle on his own judgment by the age of 14. Carl now is in the retail meat business in Oregon.

After World War I, Fred established a retail meat market in Great Bend, with a slaughterhouse on the outskirts operated by Hody. Later they worked as salesmen for a packinghouse in Hutchinson. Then, on June 18, 1932, a family corporation was formed and Fred and Hody established their own meat packing business in Great Bend with a staff of six employees. The business grew despite the depression, and the plant was enlarged in 1935, 1937, 1947, 1948, 1949, 1956 and 1957.

The present force of 115 employees includes seven salesmen, five truck drivers, 91 production workers, three livestock buyers and nine office workers.

Despite the demands of the business, Hody Thies found time over the years to serve as mayor of Great Bend, president of the Chamber of Commerce for two terms, president of the Elks, president of the Rotary Club and president of the school board, a post he still holds. He also is president of the American State Bank and president of the Community Hospital Association.

Hody's son, John M., who is treasurer and assistant to the general manager of Thies Packing Co., also is following his father's lead in community affairs, serving as county Crusade chairman of the American Cancer Society drive. In addition to serving as vice president of Thies Packing, Fred Thies is head of livestock purchasing for the company, vice president of the Santa Fe Trail Rodeo Association, past president of the Kansas Checker Association, a director of the American State Bank and, as of April 9, a KIMPA director.

Connecticut Meats Forum Set for May 25 at Storrs

"The Future of the Meat Packing Industry in the Northeast" will be discussed by Howard White, vice president of Arbogast & Bastian, Inc., Allentown, Pa., during a meats forum directed to all facets of the industry on Thursday, May 25, at the University of Connecticut, Storrs.

The meeting, open to the public without charge, is being sponsored by the department of animal indus-



HOWARD WHITE



MONTE FLETT

tries, College of Agriculture, in cooperation with the National Live Stock and Meat Board, Chicago.

The program will begin at 9:30 a.m. with a film, "Operating the Self-Service Meat Department." Attilio Frassinelli, director of Connecticut's unique Department of Consumer Protection, then will discuss "The Role of the Department of Consumer Protection." The department was established under legislation passed in 1959 to consolidate the inspection and regulatory duties of several state agencies, including the state's voluntary meat inspection program.

"Modern Meat Merchandising" will be the topic of Harry Stoltz, meat supervisor of Popular Markets, Hartford, Conn. White's talk on the future of the packing industry will wind up the morning program.

"Our Animal Industries Program" will be discussed by W. A. Cowan, head of the department of animal industries at Storrs, during the afternoon session, and Monte Flett, director of the Meat Board's merchandising department, will present a meat lecture-demonstration, "New Ideas with Meat for the 1960s," showing how some of the newer cuts are fashioned in line with modern-day consumer preferences. Flett also will present information on meat pricing and cutting tests needed to arrive at an accurate price index in the meat department.

Whether there is a need for an association of packers, purveyors, freezer-locker operators and/or meat retailers in Connecticut then will be taken up by D. M. Kinsman of the department of animal indus-

tries. The program will conclude with conducted tours of animal industries facilities, including the meats laboratory and stock barns.

Importance of Employee Education Is Stressed

The most sensible method of improving labor productivity in the meat industry is through employee education and advancement programs, Augie R. Ring, jr., director of the American Meat Institute department of retailer relations, emphasized last week at a regional conference on meat operations in Chicago. The conference, sponsored by the Super Market Institute, Inc., attracted an attendance of approximately 260 persons.

Similar conferences are planned for October 1-4 in San Francisco and November 12-15 in Dallas. The eastern regional meeting was held March 5-8 in Philadelphia. Ring is to participate in all four SMI regional conferences.

To illustrate his education program at the Chicago meeting, Ring taught four delegates an easier and faster method to bone lamb shoulders in 20 minutes. He also spoke on principles of buying and ordering and took part in several workshops.

USDA Unit Gets Award

At its recent convention in San Francisco, the National Association of Refrigerated Warehouses, Washington, D. C., presented a plaque of appreciation to Dr. M. J. Copley, director of the U.S. Department of Agriculture's Western Regional Research Laboratory in Albany, Cal., in recognition of the time-temperature tolerance research on frozen food conducted by the laboratory.

Oregon Beef Check-Off

A bill to tighten provisions for the Oregon Beef Council to collect 10¢ per head of cattle from livestock owners for industry promotion purposes was passed by the Oregon House. The measure would make mandatory a heretofore permissive 10¢ contribution collected at the time of brand inspection.

Pet Food Convention

The fourth annual convention of Pet Food Institute, national association of dog and cat food manufacturers, is scheduled for Monday and Tuesday, September 18 and 19, at The Drake, Chicago. The general session will be preceded by board of directors and committee meetings on Sunday, September 17.

Utah Court Rules Co-op Fixed Prices Illegally

In a decision that takes on added interest in view of the recent livestock withholding actions in the Midwest by members of the National Farmers Organization, the Utah Supreme Court held that the state's largest milk producers' organization, Federated Milk Producers Association, had engaged in unconstitutional price-fixing.

The high court, in a precedent-setting opinion, ruled that the fact that the association is an agricultural cooperative does not shelter it from a state constitutional ban on monopolies.

The organization was found to have combined unlawfully in an association of producers to control the price of milk sold to dairies and processors, primarily in the Salt Lake area.

While emphasizing that it cannot express opinions about the particular situations of individual firms, the legal committee of the American Meat Institute recently made the following general observations in regard to the NFO activities.

"The NFO, like a number of other producer organizations, is formed under authority of the Capper-Volstead Act, a law passed in 1922 enabling farmers to act together in associations.

"The authority conferred by the Capper-Volstead Act for producer groups to engage in collective marketing does not fully exempt them from requirements of the Sherman Act or provide any exemption from requirements of the Packers and Stockyards Act.

"Processors who might be urged to enter into contractual relationships with a group of this kind also would be subject to all the antitrust laws and, in the case of meat packers, to the P & S Act.

"The United States Supreme Court in 1939 interpreted the Capper-Volstead Act to give only a very limited insulation from the antitrust laws to producer organizations and held that processors are required to comply strictly with such laws (U.S. v. Borden, 308 U.S. 188). A more recent case, decided in 1960, is Maryland and Virginia Milk Producers Assn. v. U.S. (362 U.S. 458)."

Zero Level for Antibiotic

The Food and Drug Administration has established a tolerance of zero for residues of the food additive oxytetracycline hydrochloride in or on the uncooked edible tissues of swine that have consumed the antibiotic in feed.



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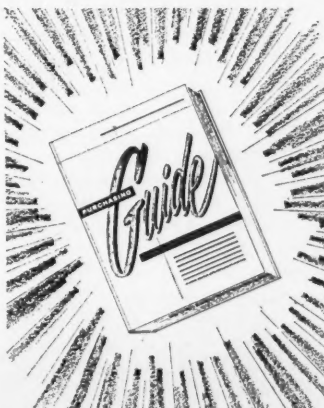
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The
Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION



what's new in

R Research

A. M. PEARSON of the meat laboratory, Michigan State University, presents the seventeenth in a series of monthly reviews of reports on current research in the field of meat and allied products.

SLAUGHTERERS and processors who are anticipating remodeling programs or expansion of facilities will be interested in Agriculture Handbook No. 191 entitled "U. S. Inspected Meat Packing Plants—A Guide to Construction, Equipment, Layout." This bulletin was prepared by Meat Inspection Division personnel and can be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., at a cost of \$1.00 per copy.

The bulletin, which gives detailed floor layouts and specifications, is well-illustrated and should be useful to packinghouse engineers and architects, as well as to meat packers.

A recent paper on marketing of livestock by-products presented by John Thompson at the seventh annual marketing clinic at Michigan State University should be of interest to all slaughterers. The author points out that the problem of by-products disposal is not likely to be alleviated by any major change in demands and that over the long pull, by-products are likely to decline in value.

He suggests that cooperative pooling of hides, grease and tallow to dispose of them profitably may be a useful technique for small packers. All slaughterers should keep accurate costs, make good use of labor and equipment and constantly study their problems in order to make a profit from by-products.

Copies of Thompson's talk and Agricultural Marketing Service Publication 410, dealing with processing and marketing of hides, can be obtained by writing to him at the U. S. Department of Agriculture, Agricultural Marketing Service, Washington 25, D. C.

Wanderstock and Wellington of Cornell published a well-illustrated booklet on cutting and preparing beef, pork and lamb into retail cuts. The material should be useful to meat fabricators, retailers and butch-

ers and can be obtained free of charge by requesting Cornell Extension Bulletin 1053 from the Agricultural Extension Service, Cornell University, Ithaca, N. Y.

DIETING PIGS: Two groups studied the influence of diet on pig carcasses. Aunan and co-workers at Minnesota (*J. An. Sci.* 20:148, 1961) studied the effects of different levels of protein varying from 14 to 18 per cent. Although there were small differences in leanness in favor of the higher protein levels, the authors concluded that the genetic makeup of the animal is much more important than variation in dietary protein as far as the influence on carcass leanness is concerned.

The second study by Henry, Miller and Bratzler of Michigan (*J. An. Sci.* 20:180, 1961) dealt with the effect of repeated injections of iron-dextran on the myoglobin (the red pigment responsible for muscle color) content and color of the lean. Although high levels of iron conceivably could influence the intensity of red color in muscle, neither myoglobin level nor surface color was affected.

These two studies indicate that dietary treatment has less influence on pig carcasses than was formerly believed.

Murphy and Carlin from Iowa (*Food Tech.* 15:57, 1961) studied marbling, cooking yield and eating quality of pork chops as related to the backfat thickness of hog carcasses from which they were derived.

There was a significant positive relationship between marbling and both tenderness and juiciness. In other words, an increase in marbling (the admixture of fat within the lean) resulted in chops that were more tender and juicy.

Although there was a tendency for marbling to increase slightly as backfat increased, the relationship was not high. Cooking losses were not associated with backfat thickness of the hog carcasses.

Results suggest that marbling is related to eating quality, but improvement in marbling could be achieved by selection without any great increase in backfat thickness.

CHOP PRICE TEST: In a related test Kauffman and others at Wisconsin studied the effects of marbling on the price that consumers were willing to pay for pork chops (*Food Tech.* 15:22, 1961). Marbled and non-marbled chops were displayed in a store operated by a meat packing company for its employees. Price margins were varied to ascertain the effect on purchasing habits for the two kinds of chops. In addition, a take-home taste test was included to measure the effect of marbling on palatability of the chops.

Results indicated that consumers preferred the unmarbled chops. In order to sell the marbled chops, a considerable price reduction was necessary. Results of the take-home test, in which consumers were given two chops of the opposite type and were asked to cook them and compare the eating quality, indicated a preference for the marbled chops.

In spite of a definite preference for marbled chops at the table, consumers definitely expressed preference for unmarbled chops at the meat counter. This would indicate that the apparent differences in leanness were more important to the consumer than differences in eating quality.

Great interest has developed recently on the water-binding capacity of meat. Investigations on this important property of meat have been stimulated by competitive economic conditions, such as those leading to the recent ruling of the MID which allows federally inspected packers to sell cured hams at 110 per cent of green weight. Three recent papers dealing with the water-binding capacity of fresh pork have been published by Sherman of T. Wall and Sons, Ltd., in England

(*Food Tech.* 15:79, 87 and 90, 1961).

The first of these studies dealt with the influence of sodium chloride, pyrophosphate and polyphosphate on water absorption. All three of these compounds improved fluid retention at low temperatures, with the degree of retention appearing to be dependent on the electrical charge of the compound.

Upon heating at 100° C. with phosphates, the amount of fluid retention appeared to be related to the proportion of actomyosin (the major meat protein) that goes into solution when mixed and held at 0° C. Another interesting result of this study showed that meat ground through a 3-mm. plate retained more moisture than meat which was ground through a 7-mm. plate.

These results indicate that water retention can be improved by chopping meat finely and by holding just above freezing for a period prior to heat processing.

PHOSPHATES AND FAT: The second study by Sherman dealt with the influence of phosphates on fat distribution in meat products. It was observed that highly alkaline phosphates would produce soaps and emulsify fats, but the presence of sodium chloride (common salt) would precipitate any soap formed.

Therefore, it is obvious that true emulsification of fat does not occur in sausage due to the poor conditions for soap formation. The so-called emulsion appears to be due strictly to chopping of the fat into relatively small particles which can be coated with the protein myosin.

The third study dealt with the influence of cooking temperature on water-binding capacity. In general, increased heating temperatures resulted in poorer retention of the fluid. However, for concentrations of additives (salt, phosphates, etc.) lower than 2 per cent, which normally would cover the range in sausage products, maximum fluid retention occurred at 50° C. (122° F.).

As the temperature was increased further, water retention decreased rapidly. When additive concentrations higher than 2 per cent were added, the temperature at which fluid release began varied depending on the additive.

Results indicate that fluid retention upon heating can be explained by colloidal changes that occur in the soluble meat proteins. The most important factor appears to be solubilization of the protein, which is accompanied by swelling prior to heating. This process appeared to be influenced by pH (acidity), time and temperature of holding the ground

product, as well as by the additive concentration.

Karmas and co-workers at Reliable Packing Co. (*Food Tech.* 15:8, 1961) studied the relationship between pork leanness and moisture content. By determination of moisture content, they were able to calculate the amount of lean using the following equation: $L = 1.5 M - 11.5$, where L = per cent lean and M = per cent moisture.

Moisture long has been known to vary directly with leanness. This method may be helpful in quality control work where moisture can be determined rather quickly, but determination of protein is more time-consuming.

IRRADIATION - ANTIBIOTICS: Workers from Syracuse University (*Food Tech.* 15:13, 1961) studied the effect of combining antibiotics and irradiation as a means of preserving fresh beef.

The authors obtained the most effective inhibition of microbial growth by using 7 ppm. (parts per million) of antibiotic and 0.1 megarad (5.0 megarads are required for sterilization) of irradiation followed by storage at 34° F. Storage at 34° F. was found to be considerably superior to that at 40° F.

This study is in essential agreement with earlier work and indicates the combined usefulness of antibiotics and irradiation for preserving fresh meat.

Two other studies on irradiation of meat were conducted to determine changes in the soluble proteins during storage. The first of these papers was published by Bautista and others of Oregon (*Food Science* 26:15, 1961). They studied the effect of pre-irradiation heating, level of irradiation and length of storage at 34° F. on changes in amino nitrogen, total soluble nitrogen and TCA-(trichloroacetic acid)-soluble nitrogen content of beef.

Increases in heating temperatures reduced the total soluble nitrogen and the TCA-soluble fractions. Amino nitrogen was reduced only at 195° F., whereas 130° F. and 160° F. did not result in a decrease. Irradiation increased the rate of release of all fractions.

Results suggest that fragmentation of the protein fraction occurs during storage. The decreased breakdown after heating at the higher temperature suggests that natural enzymes in the meat are responsible for the fragmentation.

The other study by West and co-workers of Michigan (*Food Science* 26:79, 1961) reported the effects of natural enzymes in meat on the

development of undesirable flavor changes occurring during storage in the fresh state. The presence of natural enzymes in raw irradiated meat was found to be responsible for an increase in free amino nitrogen during storage and a decline in panel score.

Immediately following irradiation, about 1/3 of the free amino nitrogen was water soluble and the remainder was bound to the muscle fibers. After 6 months storage with active enzymes, less than 1/3 of the free amino nitrogen remained bound to the muscle fibers, while there was a corresponding increase in the water soluble portion.

Heat inactivation of the enzymes resulted in no further increase in the water soluble free amino nitrogen. Therefore, it became apparent that destruction of the natural enzymes is necessary to prevent undesirable flavor changes.

Basic studies such as these have done much to clarify our understanding of problems involved in storing irradiated fresh beef. Future improvement of the irradiation process will depend on a continued emphasis on basic research, such as reported in these two papers.

BONE-MUSCLING TIE: Several years ago, a New Zealand researcher postulated that if one knew the amount of cannon bone in a beef carcass, he could estimate the amount of lean within 1 per cent. Wythe and others of Texas investigated the relationship between bone and muscling in beef cattle carcasses (*J. An. Sci.* 20:3, 1961).

The authors suggest that there is a real association between bone thickness and muscling. Although the data show a relationship, the association is not high enough to account for much over 50 per cent of the variability occurring in muscling. Therefore, thickness of bone can be used as a general indicator of muscling, but cannot be relied upon with any degree of accuracy.

Shortening Emulsifier

The Food and Drug Administration has amended its food additive regulations to provide that a food additive that is a mixture of mono- and diglycerides and their lactic acid monoesters manufactured by the glycerolysis of hydrogenated lard, hydrogenated tallow, hydrogenated cottonseed oil or hydrogenated soybean oil, with or without molecular distillation of the glycerolysis product, and subsequent esterification with lactic acid, may be safely used as an emulsifier in or with shortening, under prescribed conditions.



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Farm Bill Shifts Order of Vote on Control Plans

The farm bill sent to Congress by President Kennedy this week was introduced in the Senate as S-1643 by Senator Allen J. Ellender (D-La.), chairman of the Senate agriculture committee, and in the House as HR-6400 by Rep. Harold D. Cooley (D-N.C.), chairman of the House agriculture committee.

Major change in the plan first proposed by President Kennedy in his special farm message to Congress last month is in the order of Congressional review. The bill provides that

any market control and price-support programs proposed by farm commodity committees, working with the Secretary of Agriculture, would be subject to Congressional veto within a 60-day period. If not rejected by Congress, the program would be submitted to a producer referendum. It would go into effect upon approval by two-thirds of those voting. The original plan called for Congressional review after the producer referendum.

New price supports would be lim-

ited to 90 per cent of parity. If producers reject proposed new controls, price supports for the commodity involved would be limited to 50 per cent of parity. Each commodity advisory committee would include a consumer representative.

"This bill is no panacea," Secretary of Agriculture Orville L. Freeman told a news conference. "It is just a license for hard work." He said the proposal could not be expected to bring about quick changes in present commodity programs.

The House agriculture committee will begin hearings on the farm bill April 24, Rep. Cooley announced. Secretary Freeman and other USDA witnesses will testify on April 24 and 25, followed by representatives of the major farm organizations.

Hits 'Long-Range Dangers' Posed by Feed-Grain Law

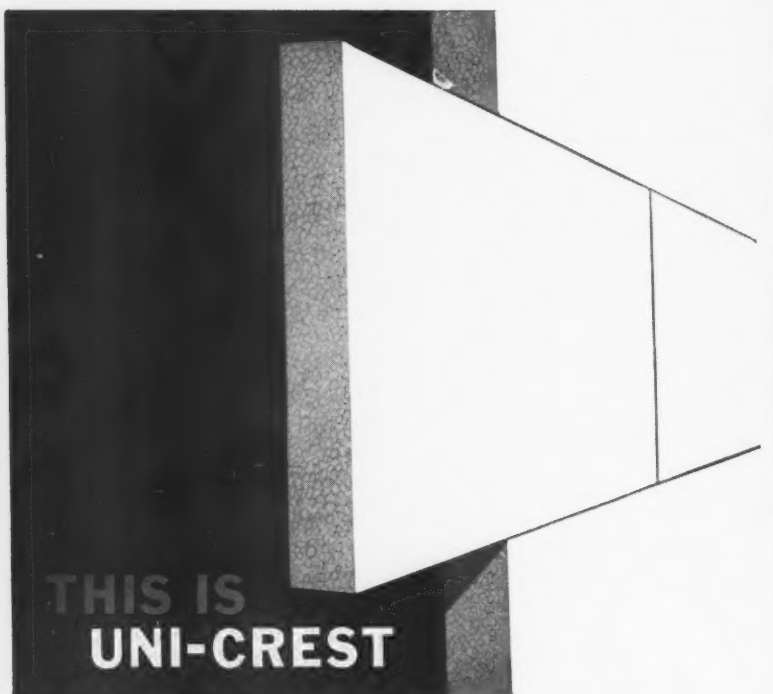
The new feed-grain law holds mixed benefits and difficulties for beef cattle raisers and feeders, C. W. McMillan, executive vice president of the American National Cattle-men's Association, declared in an address before the California Cattle Feeders Association in Brawley, Cal. He warned that "short-term benefits of cheaper feed easily could be offset by long-range dangers to cattle industry stability and fundamental liberties."

McMillan said the new law offers higher government price props on corn, grain sorghums and other animal feeds in "exchange for stricter regimentation than American farmers have ever known." He explained: "Although it is advertised as voluntary, certain sections of the law provide for possible manipulation of grain prices by federal officials, thus making it difficult for any grain farmer to remain aloof."

Granting that the program might reduce current surpluses or cut down the storage of the 1961 crop, McMillan said the program's greatest danger is that such an "emergency" measure could easily become permanent.

"The law gives federal tinkers new weapons to whip into line even those farmers who prefer to operate their farms in the ways best suited to the land," he said. "This appears to be an opening wedge in a scheme to develop a 'planned economy' in which farming will be done by permit, not by skill, determination and faith."

McMillan called for a "return to the free-market approach in solving farm problems," such as has proved successful for the complex beef cattle industry.



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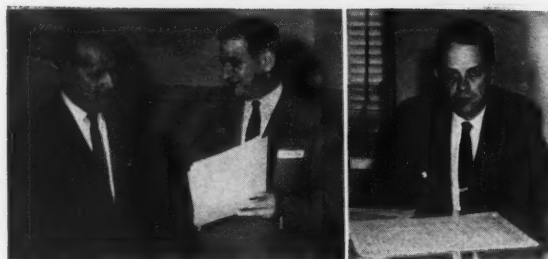
[Continued from page 16]

system into the new 5,000-head chill cooler. Here, too, several major material handling improvements have been adopted. The chain brings the hogs directly to the holding rail that is being filled with hot hogs. After several carcasses have accumulated at the rail head, one operator uses an industrial truck equipped with a pusher bar to move them down the rail to the spacer. After chilling, an industrial truck is employed to push the hogs from the dead holding rail to a conveyor on the other side of the cooler where an employee feeds them into the fingers that move the carcasses to the cutting department.

The cooler is refrigerated with Recold dry coil units



HIGH pressure water jet unit is used to clean pans and molds. Basket loads are placed in the pre-soak vat, then in washing unit and finally in the rinse. Air-powered hoist is used over this humid station at plant.



LEFT: Superintendent K. E. Madson and plant manager H. S. Amalong, Cedar Rapids. RIGHT: James Barr, head planning and methods engineer at the Iowa facility.

that are mounted in two banks in the center of the room above the rails.

Belly processing has been streamlined to keep pace with the cutting line's rate of 625 hogs per hour. The bellies move from the main breakup table to the separate belly line on a wide belt conveyor which deposits them on a stainless steel slat grading conveyor. Graded bellies are placed in trucks for movement to the Townsend fleshing machine where the skin is removed. The skinner is equipped with a takeaway conveyor that flips the belly fat side up for the butchers. The belly then continues on the stainless steel slat conveyor to the trimmers who are stationed at individual work tables. After the belly has been trimmed to Wilson specifications, it continues on the conveyor to the cure injection station where one operator feeds two injection machines. Another operator at the discharge end of each machine places a stainless steel comb in the belly and hangs it on a tree for movement to the smokehouses.

Another materials handling innovation achieved by the Wilson engineering division is the consolidation and streamlining of the handling of fresh cutting fats for rendering. The rendering department is located approximately 500 ft. from the pork cutting department. Moving the fats manually over this distance was tedious and costly. To solve this handling problem, Wilson engineers installed two belt conveyors to carry fatbacks and ham trimmings to a Rietz pre-breaker which discharges into a Viking pump. Other fats, such as ham fats, are accumulated in large truck lots at the trimming stations. The trucks go to an unloader that lifts and dumps them into a stainless steel hopper feeding a 14-in. screw conveyor that carries the fats to the pre-breaker. This system, which is rated at 40,000 lbs. per hour, reduces the fat and transports it over 500 ft. to the rendering department with virtually no manual labor.



LEFT: Dale Griffith, assistant foreman, sausage department, Cedar Rapids plant, examines output of vacuum sealing machine. RIGHT: Robert J. Tosh, general foreman, lasting flavor department, and James McIlwraith, foreman, lasting flavor department, display ham can.

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Equipment Leasing

[Continued from page 18]

importance to companies which find that their equipment tends to become obsolete more quickly than government depreciation tables permit.

For example, a company using equipment that experience shows will have to be replaced in seven years may find that depreciation tables permit depreciation only over 15 years. By leasing this equipment for a seven-year period, this company would be able to deduct the full cost of the equipment from taxable income in seven years.

If the company had purchased the equipment, it would have used only seven years' worth of depreciation and would have had to forego further depreciation benefits if it wished to replace the equipment at the end of seven years.

In certain sale-leaseback situations tax advantages also may accrue, since the sale of an asset normally involves taxation at the capital gains rate, if a profit is made, rather than at the corporate rate.

17. How can I tell if my company should lease or buy?

There is no method of financing that fits every situation equally. Factors to be judged include: the availability of working capital, the rate of profit that the company earns on its working capital, the effect of leasing on the company's cash flow as compared with other financing methods, the company's competitive situation and the possibility of any tax advantages in the proposed lessee's special situation.

Institutions in Finland, Spain Get USDA Grants

Two four-year grants have been made to scientific institutions in Finland and Spain to support research on differences in blood among cattle breeds and on animal metabolism, the U.S. Department of Agriculture announced.

The Finnish grant, 19,697,200 Finnish finnmaks (\$61,804), went to the department of animal breeding of the Agricultural Research Center at Tikkurila for a study of blood-typing information to be used in improved animal breeding. The Spanish grant, 2,116,620 Spanish pesetas (\$35,277), was made for research on the metabolism of zinc, a minor nutrient, in animals. Radioisotope tracers will be used to follow the path of the element.

Funds for the grants were obtained from the sale abroad of U.S. agricultural commodities under Public Law 480, the USDA said.

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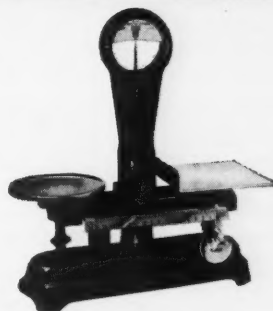
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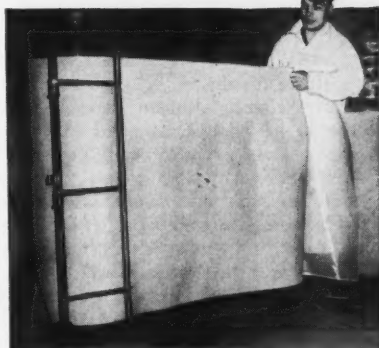
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ALL MEAT . . . output, exports, imports, stocks

Meat Production Up; Gain Mostly Pork

A substantial increase in hog slaughter accounted mostly for last week's rise in total meat production. Volume produced under federal inspection at 418,000,000 lbs. was up from 404,000,000 lbs. for the previous week and about 4 per cent larger than last year's 403,000,000 lbs. for the same April period. Cattle kill, steady with the previous week, numbered about 28,000 head larger than last year, while hog slaughter lagged about 60,000 head below a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
April 15, 1961	355	213.4	1,265	177.6
April 8, 1961	355	214.4	1,180	164.3
April 16, 1960	327	194.0	1,325	185.7

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
April 15, 1961	97	11.2	310	15.5	418
April 8, 1961	95	10.6	300	15.0	404
April 16, 1960	92	10.6	255	12.8	403

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
April 15, 1961	1,045	601	240	140
April 8, 1961	1,050	604	238	139
April 16, 1960	1,031	593	239	140

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
April 15, 1961	205	115	103	50	—	39.2
April 8, 1961	200	122	103	50	—	36.5
April 16, 1960	202	115	104	50	12.9	40.9

Trichinosis Cases Reported In Oregon; Look For Sources

Human illnesses due to trichinella have been reported in Oregon, according to the state department of agriculture. Possible sources for the malady have been checked, without positive results.

The check followed cases of human trichinosis confirmed in Tillamook County in March. Cause of the outbreak was found by the state health department laboratory to be home smoked sausage. Officials of state and county health departments and the agriculture department have been working together on the case, in an attempt to find the source of the trouble.

Investigators found that pork purchased from a Tillamook firm and mixed with home slaughtered beef constituted the infected sausage. A list of contacts or possible sources of the disease was submitted to Dr. M. R. Woulfe, supervisor of disease control at the state department of agriculture, who investigated from that angle. Twelve establishments and swine growers were checked by state personnel. All have been eliminated as possible sources, except

two which are being rechecked.

Trichinosis is a condition caused by the presence of the larvae of a small worm, *trichinella spiralis*, in body muscles. Any meat eating animal may be a host to the larvae. Swine and bears are about the only such animals eaten normally by man. When this muscle is eaten by another animal, the larvae develop rapidly to maturity in the intestine. The adults in a few days produce vast numbers of new larvae. These migrate at once to the muscles. This migration and the presence of many larvae in a section of muscle can cause severe pain, fever and shock.

The best safeguard against trichinella infection is thorough cooking.

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in March, 1961-60, as reported by the Canada Department of Agriculture:

	Mar. 1961	Mar. 1960
Cattle	176,230	168,513
Calves	81,627	73,846
Hogs	689,460	563,933
Sheep	25,910	37,107

Average dressed weights were:

	Mar. 1961	Mar. 1960
Cattle	530.9 lbs.	540.3 lbs.
Calves	114.2 lbs.	113.0 lbs.
Hogs	155.2 lbs.	160.9 lbs.
Sheep	45.9 lbs.	45.9 lbs.

U. S. MEAT EXPORTS

A U.S. Department of Agriculture report on exports of meat and meat products in February showed a variation in outshipments of red meats, while the outward movement of fats was generally down from last year. Exports of pork were about equal, while exports of lard and inedible tallow were down from 1960.

U.S. exports of meat and meat products in February, 1961-60, are listed below as follows:

Exports (Domestic)—	Feb. 1961	Feb. 1960
Commodity	Pounds	Pounds
Beef and veal—		
Fresh or frozen		
(except canned)	1,350,300	1,033,476
Pickled or cured		
(except canned)	1,240,722	1,063,200
Pork—		
Fresh or frozen		
(except canned)	4,652,464	1,083,180
Hams and shoulders,		
cured or cooked	306,561	1,755,950
Bacon	471,436	1,439,749
Pork, pickled, salted or		
otherwise cured	1,020,829	858,357
Sausage, prep. sausage		
meats, etc. (ex. canned)	117,456	167,976
Meat and meat products		
(except canned)	27,104	450,654
Beef and pork livers,		
fresh or frozen	5,310,110	5,823,946
Beef tongues,		
fresh or frozen	2,204,341	2,815,283
Variety meats,		
(except canned)	2,357,001	2,706,524
Meat specialties,		
frozen	396,964	553,319
Canned meats—		
Beef and veal	194,909	61,113
Sausage, prep. sausage		
meats, etc.	212,679	97,943
Hams and shoulders	93,904	48,132
Pork, canned	136,894	329,941
Meat and meat		
products	121,332	145,937
Lamb and mutton		
(except canned)	38,975	117,382
Lard (includes rendered		
pork fat)	39,997,435	50,259,991
Shortenings, animal fat		
(excl. lard)	293,465	70,450
Tallow, edible	306,436	482,815
Tallow, inedible	102,459,221	124,115,198
Inedible animal oils	623,486	2,166,010
Inedible animal fats	16,087,414	17,934,337

USDA Buys 6,099,000 Lbs. of Lard Last Week For \$976,000

Purchase of 6,099,000 lbs. of lard for distribution to the needy and for use in the national school lunch program was announced by the U.S. Department of Agriculture late last week.

Prices paid for lard packed in 1- and 2-lb. cartons ranged from 14.63¢ to 14.98¢ per lb. Prices on 3-lb. tins, ranged from 16.59¢ to 16.97¢ per lb. Total cost of Friday's purchase was about \$976,000.

USDA accepted 2,544,000 lbs. of carton lard from eight of 12 bidders who offered a total of 8,832,000 lbs. A total of 3,555,000 lbs. of tinned lard was accepted from five of seven bidders who offered 9,450,000 lbs. The purchases brought the aggregate to 64,284,000 lbs. since the program began in January.

PROCESSED MEATS . . . SUPPLIES

Meats Continue Movement Into Cold Storage in March; Beef Stocks Down, Pork Inventories Show Increase

MEATS continued their movement into cold storage in March, according to a storage report by the U.S. Department of Agriculture. Led by pork, the month's accumulation of about 11,000,000 lbs. brought total closing stocks to 481,210,000 lbs. This was in contrast to a decrease of about 24,000,000 lbs. last year. With meat being diverted more heavily into retail channels, closing March holdings were about 113,000,000 lbs.

smaller than on the same date last year and about 126,000,000 lbs. below the five-year 1956-60 average.

Beef inventories on March 31 totaled 143,202,000 lbs. compared with 144,107,000 lbs. at the close of February. This "shrinkage" of less than 1,000,000 lbs. compared with last year's decrease of about 20,000,000 lbs. Beef stocks closed the month about 22,000,000 smaller than on the same date, last year and about 20,-

000,000 lbs. below the five-year 1956-60 average.

Closing March pork holdings at 246,308,000 lbs., although up from February, were among the smallest for the date in several years. Coupled to some extent by the reduced production this year, pork holdings were about 92,000,000 lbs. smaller than last year and about 126,000,000 lbs. below average.

The pattern in changes of stocks of other meats varied considerably. Veal inventories at 12,053,000 lbs. on March 31 were down from a month earlier, well above a year ago, but below average.

U.S. COLD STORAGE MEAT STOCKS, MARCH 31, 1961

	Mar. 31 1961 1,000 lbs.	Feb. 28 1961 1,000 lbs.	Mar. 31 1960 1,000 lbs.	Mar. av. 1956-60 1,000 lbs.
Beef:				
Frozen	133,235	135,058	154,070	151,188
In cure and cured	9,967	9,049	11,580	11,629
Total beef	143,202	144,107	165,650	162,817
Pork in freezer:				
Picnics	6,405	7,695	11,695
Hams	37,552	51,998	46,829
Belies	74,812	58,880	115,771
Loins	9,947	7,494
Jowls	10,111	7,619
Butts	4,560	3,757
Spareribs	11,155	8,635
Trimming	16,633	14,489
Other pork*	40,476	36,973	109,593
Total pork in freezer	211,651	197,540	283,888	288,984
Pork in cure and cured:				
D.S. bellies*	5,469	6,154	11,548
Other D.S. pork*	4,620	4,949	6,171
All other pork	24,568	26,924	36,314
Total cure pork	34,657	38,027	54,033	64,017
Total all pork	246,308	235,567	337,921	353,001
Veal in freezer	12,053	12,870	7,924	12,571
Lamb and mutton in freezer	16,972	11,767	11,188	9,003
Canned meats in cooler:				
Hams*	37,603	40,601
Other	25,072	25,041	70,940	69,498
Total, all meats	481,210	469,953	593,623	606,890

On March 31, 1961, the government held in cold storage out of processors' hands 1,915,000 lbs. of beef and 2,012,000 lbs. of pork. *Not reported separately prior to December, 1960.

EAST COAST MEAT IMPORTS

Arrivals of foreign meat at New York, Boston and Philadelphia for weeks ended March 17, 24, 31 and April 7, were reported by the USDA as follows:

From Australia—1,050 boneless veal, 13,060,490 boneless beef, 4,881-336 boneless lamb and mutton, 342-730 lamb cuts and 124,370 carcass lamb; Canada—38,015 carcass veal; Ireland—1,784,791 boneless beef; New Zealand—293,376 boneless beef and 11,220 boneless mutton.

USDA Buys Chopped Meat

The U.S. Department of Agriculture this week bought 6,286,800 lbs. of chopped meat in its continuing program to help needy persons. Prices were 46.37¢ to 46.62¢ per lb.

DOMESTIC SAUSAGE

Pork, sausage, bulk (f.o.b. Chgo.)	
In 1-lb. roll	35 @ 43
Pork sausage, sheep cas.,	
In 1-lb. package	54½ @ 67
Franks, sheep casing,	
In 1-lb. package	65 @ 70
Franks, skinless, 1-lb.	50½ @ 53
Bologna, ring, bulk	50 @ 55
Bologna, a.c., bulk	42 @ 44
Smoked liver, a.c., bulk	56 @ 60
Smoked liver, a.c., bulk	40 @ 47
Folish sausage, self-	
service pack	68 @ 74
New Eng. lunch spec.	64½ @ 71
Olive loaf, bulk	49½ @ 51
Blood, tongue, n.c.	51½ @ 66
Blood, tongue, a.c.	49 @ 64
Pepper loaf, bulk	53½ @ 64
Pickle & pimento loaf	47½ @ 58
Bologna, a.c., sliced	(del'd)
6, 7-oz. pack, doz.	2.67 @ 3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz. doz.	4.17 @ 4.92
Olive loaf,	
sliced, 6, 7-oz. doz.	3.02 @ 3.84
P.L. sliced, 6-oz. doz.	2.87 @ 4.80
P&P loaf, sliced,	
6, 7-oz. dozen	2.87 @ 3.60

DRY SAUSAGE

(Lcl, lb.)	
Cervelat, hog bungs	1.10 @ 1.12
Thuringer	61 @ 63
Farmer	79 @ 81
Holsteiner	91 @ 93
Salami, R.C.	1.04 @ 1.06
Salami, Genoa style	1.15 @ 1.17
Salami, cooked	52 @ 54
Pepperoni	92 @ 94
Sicilian	1.06 @ 1.08
Goteborg	94 @ 96
Mortadella	77 @ 79

CHGO. WHOLESALE SMOKED MEATS

Wednesday, April 19, 1961	
Hams, to-be-cooked,	(av.)
14/16, wrapped	45
Hams, fully cooked,	
14/16, wrapped	47
Hams, to-be-cooked,	
16/18, wrapped	44
Hams, fully cooked,	
16/18, wrapped	46
Bacon, fancy, de-rind.	
8/10 lbs., wrapped	44
Bacon, fancy, sq. cut, seed-	
less, 10/12 lbs., wrapped	42
Bacon, No. 1, sliced, 1-lb.	
heat seal, self-service, pkg. 54	

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86
resifted	99
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	59
Ginger, Jamaica	45
Mace, fancy Banda	3.50
East Indies	2.65
Mustard flour, fancy	38
No. 1	43
West Indies nutmeg	1.60
Paprika, American,	
No. 1	55
Paprika, Spanish,	
No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	59
Black	60
White	73

SAUSAGE CASINGS

(Lcl prices quoted to manu- facturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.30 @ 1.50
Clear, 35/38 mm.	1.30 @ 1.50
Clear, 35/40 mm.	1.15 @ 1.40
Clear, 38/40 mm.	1.35 @ 1.60
Not clear, 40 mm./up	95 @ 1.00
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½-2½ in.	2.75 @ 3.00
Spec. med. 1½-2½ in.	1.85 @ 2.10
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted: (Each)	
7½ inch./up, inflated	22
6½-7½ inch, inflated	14
5½-6½ inch, inflated	14
Pork casings: (Per hank)	
29 mm./down	5.75 @ 6.10
29/32 mm.	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.10 @ 4.50
38/42 mm.	3.25 @ 3.50
Hog bungs: (Each)	
Sow, 34 inch cut	64 @ 66
Export, 34 inch cut	60 @ 62
Large prime, 34 in.	46 @ 48
Med. prime, 34 in.	34 @ 36
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.50 @ 5.60
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.20 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.55 @ 1.65

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbis, del. or f.o.b. Chgo.	\$12.38
Pure refined gran. nitrate	
of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate	
of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.25
Refined standard cane	
gran., del'd. Chgo.	9.267
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.60
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.07
Ex-warehouse, Chicago	7.32

SEEDS AND HERBS

(Lcl, lb.)	Whole Ground
Caraway seed	30
Cominos seed	37
Mustard seed	42
fancy	20
yellow Amer.	20
Oregano	37
Coriander, regular:	
Morocco, No. 1	32
Majoran, French	54
Sage, Dalmatian,	
No. 1	59

FRESH MEATS... Chicago and outside

CHICAGO

April 18, 1961

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	39 1/2 @ 40
Choice, 600/700	39 1/2
Choice, 700/800	38 1/2
Good, 500/600	36 1/2
Good, 600/700	36 1/2
Bull	35
Commercial cow	32
Canner-cutter, cow	32 1/2

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl.)	78 @ 93
Sq. chux, 70/90	36 @ 36 1/2
Armchux, 80/110	33 3/4 @ 34 1/4
Ribs, 25/35 (cl.)	58 @ 62
Briskets, (cl.)	30 1/2
Navel, no. 1	16 @ 16 1/2
Flanks, rough no. 1	16 1/2
Choice:	
Hindqtrs., 5/700	48 1/2
Foreqtrs., 5/800	32
Rounds, 70/90 lbs.	47
Tr. loins, 50/70 (cl.)	63 @ 73
Sq. chux, 70/90	36 @ 36 1/2
Armchux, 80/110	33 3/4 @ 34 1/4
Ribs, 25/35 (cl.)	53 @ 57
Ribs, 30/35 (cl.)	51 @ 53
Briskets, (cl.)	30 1/2
Navel, no. 1	16 @ 16 1/2
Flanks, rough no. 1	16 1/2
Good (all wts.):	
Rounds	44 @ 46
Sq. chux	35 @ 36
Briskets	29 @ 30
Ribs	49 @ 53
Loins, trim'd.	59 @ 63

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	64 @ 68
Cow, 3/4 lbs.	70 @ 73
Cow, 4/5 lbs.	78 @ 81
Cow, 5 lbs./up	92 @ 95
Bull, 5 lbs./up	92 @ 95

CARCASS LAMB

Prime, 35/45 lbs.	37 @ 40
Prime, 45/55 lbs.	36 @ 40
Prime, 55/65 lbs.	34 @ 36
Choice, 35/45 lbs.	37 @ 40
Choice, 45/55 lbs.	36 @ 40
Choice, 55/65 lbs.	34 @ 36
Good, all wts.	33 @ 39

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass)	April 18	April 18	April 18
Choice, 5-600 lbs.	\$40.00@41.50	\$ 42.00	\$41.50@43.00
Choice, 6-700 lbs.	39.50@41.00	39.50@42.00	41.00@42.00
Good, 5-600 lbs.	38.00@40.00	40.00@41.00	40.00@42.00
Good, 6-700 lbs.	37.00@39.00	38.00@40.00	39.00@41.50
Stand., 3-600 lbs.	37.00@38.00	38.50@40.00	37.50@39.00
COW:			
Commercial, all wts.	31.50@34.00	32.00@35.00	34.00@36.00
Utility, all wts.	32.00@33.50	31.00@33.00	33.00@35.00
Canner-cutter	30.50@32.50	30.00@32.00	31.00@34.00
Bull, util. & com'l.	36.00@39.00	35.00@37.00	38.00@40.00
FRESH CALF:			
Choice, 200 lbs./down	46.00@48.00	None quoted	44.00@47.00
Good, 200 lbs./down	45.00@46.00	43.00@48.00	42.00@45.00
LAMB (Carcass):	(Springs)	(Springs)	(Springs)
Prime, 45-55 lbs.	38.00@41.00	37.00@40.00	44.00@47.00
Prime, 55-65 lbs.	34.00@38.00	38.00@40.00	None quoted
Choice, 45-55 lbs.	38.00@41.00	38.00@40.00	44.00@47.00
Choice, 55-65 lbs.	34.00@38.00	37.00@38.00	None quoted
Good, all wts.	32.00@36.00	35.00@38.00	41.00@45.00
FRESH PORK: (Carcass)	(Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	31.00@32.00
LOINS:			
8-12 lbs.	42.00@45.00	44.00@48.00	45.50@50.00
12-16 lbs.	42.00@45.00	42.00@46.00	45.50@50.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	32.00@37.00	34.00@37.00	33.50@38.00
HAMS:			
12-16 lbs.	42.00@48.00	46.00@50.00	46.00@50.00
16-20 lbs.	40.00@46.00	43.00@46.00	45.00@49.00

BEEF PRODUCTS

Tongues, No. 1, 100's	(lb.) 32 1/2 n
Tongues, No. 2, 100's	29 1/2 n
Hearts, regular, 100's	25
Livers, regular, 100's	19
Livers, selected, 35/50's	25 n
Tripe, scalded, 100's	7 n
Tripe, cooked, 100's	10
Lips, unscalded, 100's	14
Lips, scalded, 100's	15 1/2 n
Melts	6 @ 6 1/4
Lungs, 100's	7
Udders, 100's	5

FANCY MEATS

Beef tongues, corned, No. 1	(lb.) 33
corned, No. 2	33
Veal breads, 6/12-oz.	98
12-oz./up	130
Calf tongues, 1-lb./dn.	27

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat, barrels	(lb.) 45 1/2
Bull meat, boneless, barrels	46 1/2
Beef trimmings, 75-85%, barrels	35 1/2 @ 36
85-90%, barrels	40
Boneless chucks, barrels	45 1/2
Beef cheek meat, trimmed, barrels	35 n
Beef head meat, bbls.	29 1/4 n
Veal trimmings, boneless, barrels	42

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	57 @ 58
Prime, 120/150	56 @ 58
Choice, 90/120	53 @ 54
Choice, 120/150	52 @ 54
Good, 90/150	46 @ 48
Commercial, 90/190	41 @ 43
Utility, 90/190	34 @ 36
Cull, 60/120	28 @ 30

BEEF HAM SETS

Insides, 12/up, lb.	54 1/2 @ 55
Outsides, 8/up, lb.	53 1/2 @ 54
Knuckles, 7 1/2/up, lb.	54 @ 54 1/2
n-nominal, b-bid, a-asked	

NEW YORK

April 19, 1961

CARCASS BEEF AND CUTS

Prime steer:	(lcl., lb.)
Hinds, 6/700	51 @ 58
Hinds, 7/800	51 @ 57
Rounds, cut across, flank off	50 @ 56
Rds., dia. bone, f.o.	51 @ 56
Short loins, untrim.	77 @ 90
Short loins, trim.	105 @ 139
Flanks	17 @ 21
Ribs	37 @ 65
Arm chucks	36 @ 39
Briskets	30 @ 36
Plates	15 1/2 @ 21
Choice steer:	
Carcass, 6/700	42 1/2 @ 44
Carcass, 7/800	41 @ 42 1/2
Carcass, 8/900	40 @ 41
Hinds, 6/700	50 @ 54
Hinds, 7/800	48 @ 54
Rounds, cut across, flank off	48 1/2 @ 55
Rds., dia. bone, f.o.	50 @ 56
Short loins, untrim.	55 @ 65
Short loins, trim.	75 @ 98
Flanks	17 @ 21
Ribs	49 @ 56
Arm chucks	35 @ 38
Briskets	28 @ 36
Plates	15 @ 21
Good steer:	
Carcass, 5/600	40 @ 41
Carcass, 6/700	40 @ 41 1/2
Hinds, 6/700	45 @ 52
Hinds, 7/800	45 @ 52
Rounds, cut across, flank off	47 1/2 @ 54
Rds., dia. bone, f.o.	48 1/2 @ 55
Short loins, untrim.	50 @ 55
Short loins, trim.	58 @ 67
Flanks	17 @ 21
Ribs	47 @ 54
Arm chucks	34 @ 37

FANCY MEATS

(Lcl., lb.)	
Veal breads, 6/12-oz.	105
12-oz. up	135
Beef livers, selected	33
Beef kidneys	26
Oxtails, 3/4-lb., frozen	20

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	60 @ 64
Prime, 120/150	59 @ 62
Choice, 90/120	50 @ 54
Choice, 120/150	48 @ 53
Choice calf, all wts.	43 @ 46
Good, 60/90	43 @ 49
Good, 90/120	44 @ 49
Good, 120/150	43 @ 46
Good calf, all wts.	41 @ 44

CARCASS LAMB

(lcl., lb.)	
Prime, 35/45	38 @ 44
Prime, 45/55	36 @ 41
Prime, 55/65	34 @ 37
Choice, 35/45	38 @ 44
Choice, 45/55	36 @ 41
Choice, 55/65	34 @ 37
Good, 35/45	34 @ 38
Good, 45/55	34 @ 38
Good, 55/65	33 @ 38

(Carlots, lb.)

Choice, 35/45	37 @ 41
Choice, 45/55	35 @ 38
Choice, 55/65	32 @ 35

CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	41 @ 43
Steer, choice, 7/800	40 @ 41 1/2
Steer, good, 8/900	38 1/2 @ 40
Steer, good, 6/700	38 1/2 @ 40 1/2
Steer, good, 7/800	38 @ 40
Steer, good, 8/900	37 @ 39

PHILA. FRESH MEATS

April 18, 1961

PRIME STEER:	(lcl., lb.)
Carcass, 5/700	44 1/2 @ 46 1/2
Carcass, 6/800	43 1/2 @ 45
Rounds, flank off	51 @ 55
Loins, full, untr.	55 @ 59
Ribs, 7-bone	58 @ 62
Armchux, 5-bone	36 @ 38
Briskets, 5-bone	30 @ 34
CHOICE STEER:	
Carcass, 5/700	42 @ 43 1/2
Carcass, 7/900	41 @ 43 1/4
Rounds, flank off	49 @ 53
Loins, full, untr.	48 @ 52
Loins, full, trim.	60 @ 64
Ribs, 7-bone	50 @ 54
Armchux, 5-bone	36 @ 38
Briskets, 5-bone	30 @ 34
GOOD STEER:	
Carcass, 5/700	40 1/2 @ 42
Carcass, 7/900	39 1/2 @ 41 1/2
Rounds, flank off	48 @ 51
Loins, full, untr.	46 @ 48
Loins, full, trim.	57 @ 60
Ribs, 7-bone	47 @ 50
Armchux, 5-bone	36 @ 38
Briskets, 5-bone	30 @ 34
COW CARCASS:	
Comm'l., 350/700	34 @ 36
Utility, 350/700	34 @ 35 1/2
Can-cut., 350/700	33 1/2 @ 35 1/2
VEAL CARC.	Choice Good
60/90 lbs.	n.q. 45 @ 47
90/120 lbs.	48 @ 52 47 @ 49
120/150 lbs.	48 @ 52 46 @ 48
LAMB CARC.	Ch.&Pr. Good
35/45 lbs.	40 @ 43 36 @ 39
45/55 lbs.	38 @ 41 34 @ 37
55/65 lbs.	35 @ 39 33 @ 37

Phila., N. Y. Fresh Pork

PHILADELPHIA:	(lcl., lb.)
Loins, reg., 8/12	43 @ 45
Loins, reg., 12/16	41 @ 43
Boston butts, 4/8	37 @ 39
Spareribs, 3 lb./dn.	40 @ 42
Hams, sknd., 12/14	38 @ 40
Picnics, s.s., 4/6	31 @ 34
Picnics, s.s., 6/8	30 @ 33
Bellies, 10/14	29 @ 31
NEW YORK:	(lcl., lb.)
Loins, reg., 8/12	42 @ 47
Loins, reg., 12/16	41 @ 45
Boston butts, 4/8	37 @ 41
Hams, sknd., 12/16	39 @ 42
Spareribs, 3 lb./dn.	37 1/2 @ 45

CHGO. FRESH PORK AND PORK PRODUCTS

April 18, 1961	
Hams, skinned, 10/12	40
Hams, skinned, 12/14	38 1/2
Hams, skinned, 14/16	37
Picnics, 4/6 lbs.	30
Picnics, 8/8 lbs.	29
Pork loins, boneless	63
Shoulders, 16/dn.	32
(Job lots, lb.)	
Pork livers	19
Tenderloins, fresh, 10's	75
Neck bones, bbls.	9 1/2 @ 10
Feet, s.c., bbls.	@ 10

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, April 19, 1961	
Choice steer, 6/700	\$38.50 @ 39.50
Choice steer, 7/800	37.50 @ 38.50
Choice steer, 8/900	none qtd.
Good steer, 6/800	36.00 @ 37.50
Good steer, 7/800	35.50 @ 37.00
Choice heifer, 5/700	37.50 @ 38.50
Good heifer, 5/700	35.50 @ 36.50
Cow, c-c & util.	31.00 @ 32.00
Pork loins, 8/12	40.00 @ 41.50
Bost. butts, 4/8	33.00 @ 34.00
Hams, sknd., 12/16	35.00 @ 37.50
Denver, April 19, 1961	
Choice steer, 6/700	38.50
Choice steer, 7/800	37.50
Choice steer, 8/900	37.00
Good steer, 6/800	37.00
Choice heifer, 5/600	none qtd.
Choice heifer, 6/700	37.00 @ 37.25
Good heifer, 5/700	35.50

CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	18 @ 18 1/2
50% lean, barrels	20
80% lean, barrels	42
95% lean, barrels	49 1/2
Pork head meat	30
Pork cheek meat	
trimmed, barrels	37
Pork cheek meat, untrimmed	35

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlott basis, Chicago price zone, April 19, 1961)

SKINNED HAMS			BELLIES		
F.F.A. or Fresh		Frozen	F.F.A. or Fresh		Frozen
39	10/12	39	28n	6/8	29n
37@37½	12/14	37@37½	29	8/10	29
35½@36	14/16	35½@36	29	10/12	29
34½	16/18	34½	28	12/14	28½
33½	18/20	33½	25@25½	14/16	25@25½
33	20/22	33	25	16/18	25
33	22/24	33	24½	18/20	24½
33	24/26	33			
33n	25/30	33n			
32	25 up, 2s in	32			
PICNICS			D.S. BRANDED BELLIES (CURED)		
F.F.A. or Fresh		Frozen	n.q.	20/25	24¼
28½	4/6	28½	n.q.	25/30	24¼
28	6/8	28	G.A., froz., fresh	D.S. clear	
28n	8/10	27½n	21½b	20/25	22n
28n	10/12	27½n	21½	25/30	22n
27½n	f.f.s. 8/up 2s in	26¾	19	30/35	19n
27½n	fresh 8/up 2s in	n.q.	18½b	35/40	18n
			18½b	40/50	15½
FRESH PORK CUTS			FATBACKS		
Job Lot		Car Lot	Frozen or fresh		Cured
42½	Loins, 12/dn	41@41½	9¾n	6/8	10n
36@39	Loins, 12/16	37½@38	9¾n	8/10	10
37	Loins, 16/20	36½	9¾n	10/12	10¼
36	Loins, 20/up	35½	11n	12/14	12¼
36	Butts, 4/8	33	11½n	14/16	12½
34	Butts, 8/12	33n	12n	16/18	13½
34	Butts, 8/up	33n	12n	18/20	14
36½	Ribs, 3/dn	35½	12½n	20/25	14
30	Ribs, 3/5	29½			
23	Ribs, 5/up	22			
a-asked, b-bid, n-nominal					

LARD FUTURES PRICES

(Drum contract basis)

Add ½¢ to all drummed lard prices ending in 2 or 7.

FRIDAY, APRIL 14, 1961

	Open	High	Low	Close
May	12.85	12.85	12.55	12.55
July	12.65	12.65	12.40	12.52
Sept.	12.50	12.50	12.25	12.32

Sales: 1,800,000 lbs.

Open interest at close, Thurs., Apr. 13: May, 114; July, 245, and Sept., 90 lots.

MONDAY, APRIL 17, 1961

	May	12.40	12.47	12.10	12.30b
	July	12.45	12.50	12.10	12.30
	Sept.	12.20	12.25	12.10	12.12b

Sales: 2,000,000 lbs.

Open interest at close, Fri., Apr. 14: May, 112; July, 245, and Sept., 86 lots.

TUESDAY, APRIL 18, 1961

	May	12.25	12.55	12.25	12.55b
	July	12.30	12.55	12.25	12.55
	Sept.	12.15	12.45	12.15	12.45b

Sales: 1,840,000 lbs.

Open interest at close, Mon., Apr. 17: May, 107; July, 241, and Sept., 89 lots.

WEDNESDAY, APRIL 19, 1961

	May	12.55	12.60	12.35	12.60
	July	12.55	12.60	12.37	12.60a
	Sept.	12.35	12.45	12.20	12.45

Sales: 1,440,000 lbs.

Open interest at close, Tues., Apr. 18: May, 104; July, 245, and Sept., 83 lots.

THURSDAY, APRIL 20, 1961

	May	12.30	12.50	12.30	12.45a
	July	12.45	12.55	12.25	12.45a
	Sept.	12.30	12.40	12.30	12.30a

Sales: 1,600,000 lbs.

Open interest at close, Wed., Apr. 19: May, 102; July, 249, and Sept., 82 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Apr. 14, 1961	Apr. 15, 1961
P.S. lard (a)	3,920,000	5,269,313
P.S. lard (b)	40,000	40,000
D.R. lard (a)	2,962,773	1,316,949
D.R. lard (b)		1,107,213
TOTAL LARD	6,922,773	7,733,475
(a) Made since Oct. 1, 1960.		
(b) Made previous to Oct. 1, 1960.		

SLICED BACON

Sliced bacon production for the week ended April 1, amounted to 19,045,938 lbs., according to the U.S. Department of Agriculture.

Meat Prices Stronger

Meat prices strengthened in the week ended April 11, as the average wholesale index rose to 95.0 from the revised 94.8 for the previous week, according to the Bureau of Labor Statistics. The general level of commodity prices eased as the primary market price index settled to 119.4 from 119.5 for the previous week. The same indexes for the corresponding period last year were 95.6 and 120.1 on the basis of the 1947-49 average of 100 per cent.

LOWER PORK PRICES BEAR DOWN ON MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

Sweeping markdowns on pork products more than offset the declines on live hogs this week. The net result was a broadening in the minus cut-out margins. Light porkers felt the effect with most severity, the live cost of which suggested only a smaller decline on the average than on the two heavier kinds.

	-180-220 lbs.-		-220-240 lbs.-		-240-270 lbs.-	
	Value		Value		Value	
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield
Lean cuts	\$11.71	\$16.87	\$11.01	\$15.49	\$10.69	\$15.07
Fat cuts, lard	5.35	7.70	5.41	7.67	5.07	7.02
Ribs, trimmings, etc.	2.19	3.14	2.05	2.88	1.90	2.65
Cost of hogs	17.56		17.50		17.19	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.80		2.55		2.30	
TOTAL COST	20.44	29.41	20.13	28.35	19.57	
TOTAL VALUE	19.25	27.71	18.47	26.04	17.66	24.74
Cutting margin	-1.19	-1.70	-1.66	-2.31	-1.91	-2.63
Margin last week	-.95	-1.35	-1.51	-2.12	-1.82	-2.51

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	April 18	April 18	April 18
1-lb. cartons	17.50@18.50	16.00@20.00	15.00@19.50
50-lb. cartons & cans	16.50@17.00	16.00@19.00	None quoted
Tierces	15.75@17.00	15.00@17.00	13.50@16.00

PACKERS' WHOLESALE LARD PRICES

Wednesday, April 19, 1961	
Refined lard, drums, f.o.b. Chicago	\$15.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	15.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.00
Leaf, kettle rendered, drums, f.o.b. Chicago	16.50
Lard flakes	16.25
Standard shortening, North & South, delivered	22.50
Hydrogenated shortening, N. & S., drums, del'vd.	22.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Apr. 14	13.50n	12.00	14.50
Apr. 17	13.37n	11.87	14.37
Apr. 18	13.00n	11.50	14.00n
Apr. 19	13.00n	11.50	14.00n
Apr. 20	13.00n	11.50	14.00n

Note: add ½¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Apr. 15, 1961, was 16.3, the U. S. Department of Agriculture has reported. This ratio compared with the 16.9 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.064, \$1.043 and \$1.208 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, April 19, 1961

Crude cottonseed oil, f.o.b. Texas	13¼@14n
Southeast Valley	14¼@14¼
Corn oil in tanks, f.o.b. Decatur	17½
Soybean oil, f.o.b. mills	13¼@13¾n
Coconut oil, f.o.b. Pacific Coast	11n
Peanut oil, f.o.b. mills	14n
Cottonseed foots: Midwest, West Coast	1½
East	1½
Soybean foots: Midwest	1¼

OLEOMARGARINE

Wednesday, April 19, 1961

White dom. veg. solids, 30-lb. cartons	26¼
Yellow quarters, 30-lb. cartons	28¼
Milk churned pastry, 750-lb. lots, 30's	25½
Water churned pastry, 750-lb. lots, 30's	24½
Bakers, drums, tons	21

OLEO OILS

Prime oleo stearine, bags	13¼
Extra oleo oil (dums)	17¼
Prime oleo oil (drums)	17

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Apr. 14—May, 15.95; July, 16.06-04; Sept., 15.20; Oct., 14.57; Dec., 14.30b; Mar., 14.30b; May, 14.40b-60a, and July, 14.25b.
Apr. 17—May, 15.43; July, 15.59-58; Sept., 14.30; Oct., 14.25; Dec., 14.15-12; Mar., 14.05b; May, 14.15b-25a, and July, 13.85b.
Apr. 18—May, 15.70; July, 15.86; Sept., 15.14b-15a; Oct., 14.53; Dec., 14.32b-40a; Mar., 14.45b; May, 14.46b-50a, and July, 14.31b.
Apr. 19—May, 16.11b-14a; July, 16.13-15; Sept., 15.34; Oct., 14.65-64; Dec., 14.37b-45a; Mar., 14.40b; May, 14.45b, and July, 14.35b.
Apr. 20—May, 16.11-13; July, 16.12-14; Sept., 15.18; Oct., 14.45-46; Dec., 14.27b-30a; Mar., 14.25b; May, 14.35b, and July, 14.25b.
a-asked, b-bid.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, April 19, 1961

BLOOD	
Unground, per unit of ammonia, bulk	6.50n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test	7.00n
Med. test	6.75n
High test	6.50n

PACKINGHOUSE FEEDS

Carlots, ton	
50% meat, bone scraps, bagged	\$90.00@ 92.50
50% meat, bone scraps, bulk ..	87.50@ 90.00
60% digester tankage, bagged ..	92.50@ 95.00
60% digester tankage, bulk	87.50@ 92.50
80% blood meal, bagged	122.50@ 127.50
Steamed bone meal, 50-lb. bags (specially prepared)	95.00
60% steamed bone meal, bagged	85.00@ 90.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	*4.00@ 4.25
Hoof meal, per unit ammonia ..	16.50@ 6.75

DRY RENDERED TANKAGE

Low test, per unit protein	1.65n
Medium test, per unit prot.	1.60n
High test, per unit prot.	1.55n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	15.50
Jaws, feet (non gel) ton	2.50@ 5.00
Trim bone, ton	4.50@ 8.50
Pigskins (gelatin), lb. (cl)	8@ 8 1/2
Pigskins, smoked, edible (cl) ..	16@ 18 1/2

ANIMAL HAIR

Winter coll, dried, c.a.f. mid-east, ton	60.00@ 80.00
Winter coll, dried, mid-west, ton	65.00@ 70.00
Cattle switches, piece	1@ 2
Summer processed (Apr. Oct.)	
gray, lb.	15@ 17
*Del. mid-west, *del. mid-east, n—nom., a—asked	

TALLOW and GREASES

Wednesday, April 19, 1961

The inedible fats market was inclined to some weakness late last week. Bleachable fancy tallow sold within the range of 7 7/8@8¢, c.a.f. Chicago. Special tallow traded at 7 1/2¢, and yellow grease at 7 1/4¢, also c.a.f. Chicago. Edible tallow sold on Thursday at 11¢, f.o.b. River, and at 11 1/2¢, c.a.f. Chicago. On Friday, some edible tallow changed hands at 11 3/8¢, delivered Chicago. Additional tanks of bleachable fancy tallow moved at 7 7/8¢, prime tallow at 7 5/8¢, special tallow at 7 3/8¢, and yellow grease at 7 1/8¢, all c.a.f. Chicago trading area.

Bleachable fancy tallow met inquiry at 8 1/8@8 1/4¢, c.a.f. Avondale, La., and at 8 1/4@8 3/8¢, c.a.f. New York; the top prices were for high titre stock. Edible tallow sold early at 10 5/8¢, f.o.b. Denver, and later additional tanks sold at 10 1/2¢, also f.o.b. Denver. A few more tanks of edible tallow sold at 11 3/8¢, c.a.f. Chicago. Choice white grease, all hog, was available at 9 3/8¢, c.a.f. New York,

and at 8 7/8@9¢, c.a.f. Chicago. Later, it was reported that some traded at 8 3/4¢, c.a.f. Chicago.

Continued easiness was apparent at the start of the new week on inedible fats. Bleachable fancy tallow was bid at 8 1/4¢, c.a.f. East, and at 8@8 1/8¢, c.a.f. Avondale. Bleachable fancy tallow was sought at 7 7/8¢, c.a.f. Chicago; however, users were selective as to the quality of stock. Special tallow sold at 7 3/8¢, and yellow grease at 7 1/8¢, c.a.f. Chicago. The edible tallow market showed further weakness, as some traded at 10 1/2¢, f.o.b. Denver, 10 3/4¢, f.o.b. River, and at 11 1/4¢, c.a.f. Chicago.

Buyers and sellers dickered on prices in the inedible fats market at midweek. Choice white grease, all hog, was offered at 9 1/4¢, c.a.f. East, and bleachable fancy tallow was bid at 8 1/4¢, the same destination. Bleachable fancy tallow met inquiry at 8@8 1/8¢, c.a.f. Avondale. Some buying interest was in the Midwestern market at 7 3/4@7 7/8¢, c.a.f. Chicago, for bleachable fancy tallow, and the price depended on stock. Inedible fats were fairly stable. Edible tallow was bid at 10 3/4¢, f.o.b. River, and at

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CHICAGO'S MOST MODERN BONING PLANT

11¼¢, Chicago basis. Edible tallow was also bid at 10½¢, f.o.b. Denver trading area.

TALLOW: Wednesday's quotations: edible tallow, 10¾¢, f.o.b. River, and 11¼¢, Chicago basis; original fancy tallow, 8½¢; bleachable fancy tallow, 7¾¢; prime tallow, 7½¢; special tallow, 7¾¢; No. 1 tallow, 7½¢, and No. 2 tallow, 6¾¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 8¾¢; B-white grease, 7¾¢; yellow grease, 7¼¢, and house grease was quoted at 6¾¢.

EASTERN BY-PRODUCTS

New York, April 19, 1961
Dried blood was quoted today at \$5.50 per unit of ammonia. Wet rendered tankage was listed at \$5.75@6 per unit of ammonia and dry rendered tankage was quoted at \$1.50 per protein unit.

U.S. Offal Exports Up 33%;

U.K. Buy Triple That of 1959

United States exports of 121,000,-000 lbs. of variety meats last year, (up 33 per cent, over 1959 shipments of 91,300,000 lbs.) established a new record in such traffic, according to the Foreign Agricultural Service. Stepped up trading with the United Kingdom and France, following reduced import restrictions, accounted for the gain.

Germany was our largest customer of variety meats last year, having bought 37,600,000 lbs., or about 2,-000,000 lbs. more than in 1959. The U.K. our second largest customer, imported 31,300,000 lbs. last year, up sharply from 9,100,000 lbs. in 1959. Shipments to the Netherlands dropped to 27,900,000 lbs. from 30,-700,000 lbs. in 1959.

Russian System Could Produce More Meat From Same Sheep

Increasing production of lamb and mutton without adding to the ovine population is being tried out in Russia, according to the Foreign Agricultural Service. An Australian agriculture delegation to the Soviet Union on a tour of farms and experimental stations reported seeing a flock of 500 ewes that had produced three drops of lambs in two years.

Each 100 ewes had produced more than 400 lambs during the period. To achieve the extra lambing, the Russians had created an artificial autumn in shelter sheds and brought the ewes into season for the extra joining. Artificial insemination was widely used and excellent percentages usually followed, according to the report.

CHICAGO HIDES

Wednesday, April 19, 1961

BIG PACKER HIDES: Close to 100,000 hides were sold last week, and in most cases, ½¢ advances were registered. Export and domestic interests participated liberally. River heavy native steers moved well at 14¢, River, March-April take-off. In active trading, butt-branded steers sold at 11½¢, with a few heavy Texas steers at 11¢, and later at 11½¢. Colorado steers also moved fairly well at 10½¢, or up ½¢. Branded cows moved well—Northern's at 14¢, and a few Southwestern's at 15¢, both ½¢ higher. At the close of the week, Northern light native cows sold at 18½¢, following sales earlier in week at 18¢. Heavy average Rivers sold at 20¢, and car of Fremont stock moved at 19¢.

The new week opened on the firm side, with branded steers in demand at ½¢ higher prices. On Tuesday, in brisk action, 1¢ advances were listed. About 50,000 to 60,000 sold at 15@15½¢, butt-brands at 12½¢, Colorado's at 11½¢, light natives at 20¢, branded cows at 15¢, Northern and heavy native cows at 16½¢, River, and at 17¢, short freight points. Late in the day, St. Paul light natives sold ½¢ higher at 18½¢.

SMALL PACKER AND COUNTRY HIDES: The Midwestern small packer market was strong early in the week, reflecting the price advances in major packer hides. At midweek, however, demand appeared to ease slightly. Allweight 60/62-lb. plump, medium hides were quoted at 14½@15½¢, and spready hides 1¢ to 2¢ lower. Plump, medium 50/52's were reported available at 17½@18¢, and spready hides were again discounted. Country hides were a shade firmer than a week ago, with locker-butcher 52/54's reported moving at 14@14½¢, and 52's reportedly sold late Tuesday at 14¾¢, Chicago. Bulk of renderers moved at 13@13½¢, and sales of No. 3's were noted at 10½@11¢. Good and choice trimmed Northern horsehides were quoted at 7.25@7.75, f.o.b. shipping points. Ordinary lots ranged from 5.50@6.00, f.o.b. basis.

CALFSKINS AND KIPSKINS: Late last week, a large producer moved about 5,000 River kips at 55¢, or 5¢ higher, and some Evansville kips at 57½¢, also 5¢ higher. Northern light calf was nominal at 57½¢, as was heavy calf at 62½¢. Small packer allweight calf was steady at 42@45¢ nominal, and allweight kips were firm at 35@37¢. Country allweight calf was firm at 30@31¢, as

were allweight kips at 25@26¢. Regular slunks last sold at 1.90 f.o.b. shipping points.

SHEEPSKINS: Fair clips were in fair demand, but not changed price-wise. Southwestern's last sold at 1.65, with offerings placed at 1.75 this week. Northern-Rivers were listed at 1.55@1.65. Northern-River No. 1 shearlings held the range of .75@1.00. Southwesterns moved at 1.15@1.30, and No. 2's at .80. Sales of River No. 2's were noted at .50@.65, with more emphasis on the inside figure. Midwestern lamb pelts last sold at 2.25@2.35, per cwt. liveweight, April production. Some springers were reported up to 1.75. Pickled lambs were mostly steady at 4.75, as were sheep at 5.25@5.50 per dozen. Full wool dry pelts were nominal at .18.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Apr. 19, 1961	Cor. date 1960
Lgt. native steers	20	22½n	
Hvy. nat. steers	15 @ 15½	14 @ 14½n	
Ex. lgt. nat. steers	21½	24½n	
Butt-brand. steers	12½	12½n	
Colorado steers	11½	12n	
Hvy. Texas steers	12n	12½n	
Light Texas steers	18n	20½n	
Ex. lgt. Texas steers	19½n	22½n	
Heavy native cows	16½@17	16 @ 16½	
Light nat. cows	18½@20½	21 @ 24n	
Branded cows	15 @ 16	15½@16n	
Native bulls	10½@11n	12 @ 13n	
Branded bulls	9½@10n	11 @ 12n	
Calfskins:			
Northern, 10/15 lbs.	62½n	56½n	
10 lbs./down	57½n	57½n	
Kips, Northern native,			
15/25 lbs.	55n	45n	

SMALL PACKER HIDES	
STEERS AND COWS:	
60/62-lb. avg.	14½@15½n 13½@14n
50/52-lb. avg.	17½@18n 16½@17n

SMALL PACKER SKINS	
Calfskins, all wts.	.42 @ 45n 43 @ 45n
Kipskins, all wts.	.35 @ 37n 34 @ 36n

SHEEPSKINS	
Packer shearlings:	
No. 1	.75 @ 1.00 1.90 @ 2.25
No. 2	.50 @ .65 1.60 @ 1.65
Dry Pelts	.18n .23n
Horsehides, untrim.	8.00 @ 8.50n 10.00n
Horsehides, trim.	7.25 @ 7.75n 9.50 @ 10.00

N. Y. HIDE FUTURES

Friday, April 14, 1961				
Open	High	Low	Close	
Apr. ... 17.50b	17.65b	.80a
July ... 18.00	18.00	17.76	17.95	
Oct. ... 17.74b	17.80	17.70	17.80	
Jan. ... 17.50b	17.60	17.33	17.60	
Apr. ... 17.35b	17.50	17.50	17.50	

Sales: 37 lots.

Monday, April 17, 1961				
Apr. ... 17.60b	18.15	18.00	17.90b-18.10a	
July ... 18.00	18.25	18.00	18.15	
Oct. ... 17.95	18.18	17.95	17.98b-18.10a	
Jan. ... 17.84b	17.92	17.92	17.80b-18.00a	
Apr. ... 17.60b	17.75b-.85a	

Sales: 40 lots.

Tuesday, April 18, 1961				
Apr. ... 17.80b	18.05	17.90	18.05	
July ... 18.05b	18.25	18.00	18.20	
Oct. ... 18.00b	18.15	18.00	18.05b-.10a	
Jan. ... 17.80b	17.95	17.93	17.85b-.96a	
Apr. ... 17.70b	17.80b-.90a	

Sales: 33 lots.

Wednesday, April 19, 1961				
Apr. ... 18.00b	17.70b-.85a	
July ... 18.35	18.35	17.60	17.80b-.88a	
Oct. ... 18.11b	17.65	17.40	17.65	
Jan. ... 17.91b	17.45b-.60a	
Apr. ... 17.75b	17.30b-.50a	

Sales: 24 lots.

Thursday, April 20, 1961				
Apr. ... 17.60b	17.70	17.70	17.50b-.78a	
July ... 17.70b	17.78	17.78	17.60b-.80a	
Oct. ... 17.50b	17.40b-.65a	
Jan. ... 17.25b	17.30b-.45a	
Apr. ... 17.15b	17.10b-.40a	

Sales: 2 lots.

LIVESTOCK MARKETS... Weekly Review

Bovine Stock on Feed April 1 in North Central States Up 3% From 1960; Small Gain In West

Cattle and calves on feed in the North Central states April 1, 1961, numbered 4,962,000 head—up 3 per cent from 4,831,000 head on feed April 1 last year. Iowa, the leading state, was down 5 per cent, but Illinois was up 5 per cent, and Nebraska was down slightly. All other states in the region, except Missouri, had more bovines on feed than a year earlier.

For the 11 western states the count was 1,692,000 head compared with 1,554,000 on feed April 1, 1960—a 9 per cent increase. California, the leading western state, had a gain of 16 per cent; Colorado, the second ranking western state, was up 1 per cent and Arizona, third in rank, showed a 21 per cent increase from a year earlier. Other increases ranged from 2 per cent in Montana and Oregon to 9 per cent in New Mexico.

Cattle and calves placed on feed during January through March this year totaled 2,692,000 head, 3 per cent fewer than the 2,762,000 head placed on feed during the same period of 1960. Shipments of stocker and feeder cattle into eight Corn Belt states (for which data are available) during January and February were up 22 per cent from the same two months in 1960.

FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during March and three-month totals were reported by the U.S. Department of Agriculture, as follows:

	CATTLE		HOGS	
	1961	1960	1961	1960
January	1,631,970	1,564,384	5,744,394	6,516,333
February	1,435,432	1,436,803	5,077,830	5,841,062
March	1,627,136	1,576,941	6,110,107	6,116,138
April		1,411,633		5,571,122
May		1,605,641		5,483,058
June		1,691,903		5,086,245
July		1,591,699		4,304,435
August		1,787,102		5,202,928
September		1,781,880		5,165,088
October		1,745,652		5,407,051
November		1,624,552		5,707,057
December		1,575,755		5,725,666

	CALVES		SHEEP	
	1961	1960	1961	1960
January	426,682	413,350	1,299,859	1,236,564
February	385,040	388,848	1,117,479	1,076,026
March	456,542	481,727	1,310,706	1,087,886
April		394,150		1,054,106
May		378,098		1,109,721
June		396,097		1,136,793
July		373,655		1,112,789
August		449,928		1,240,422
September		513,809		1,322,820
October		516,157		1,352,732
November		501,720		1,191,914
December		451,113		1,114,348

JANUARY-MARCH TOTALS			
	1961	1960	
Cattle	4,694,538	4,578,128	
Calves	1,268,264	1,283,925	
Hogs	16,932,331	18,473,331	
Sheep	3,728,044	3,400,476	

SLAUGHTER STEERS AND HEIFERS

Steers and heifers sold out of first hands for slaughter at seven markets in March, 1961-60 compared:

STEERS, MARCH, 1961-60						
—Number of head—		Pct. of total		Av. price, cwt.		
Mar.	1961	Mar.	1960	Mar.	1961	Mar.
Prime	18,073	12,396	5.3	3.4	\$27.31	\$30.85
Choice	158,436	146,070	46.3	40.4	25.21	27.40
Good	140,967	172,184	41.2	47.6	23.63	25.39
Standard	21,225	26,071	6.2	7.2	20.51	22.11
Commercial	9	27	.0	...	20.00	21.56
Utility	3,228	5,198	1.0	1.4	18.86	19.21
All grades	341,938	361,946			24.38	26.16

HEIFERS, MARCH, 1961-60						
Mar.	1961	Mar.	1960	Mar.	1961	Mar.
Prime	1,005	934	.8	.8	25.79	28.25
Choice	54,116	45,584	44.7	36.2	24.34	26.47
Good	55,774	65,643	46.1	52.2	22.72	24.42
Standard	9,198	11,964	7.6	9.5	20.02	21.39
Utility	1,018	1,651	.8	1.3	17.62	18.43
All grades	121,111	125,776			23.26	24.88

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 18, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	—	\$17.00-17.50	—	\$17.50-17.75
200-220	—	—	17.35-17.50	\$17.35-17.50	17.50-17.75
220-240	—	—	17.35-17.50	17.35-17.50	17.50-17.75
U.S. No. 2:					
180-200	—	—	17.00-17.50	—	—
200-220	—	—	17.25-17.50	—	17.50-17.75
220-240	—	—	17.25-17.50	—	17.50-17.75
240-270	—	—	17.00-17.50	—	—
U.S. No. 3:					
200-220	\$17.10-17.35	\$17.15-17.35	17.00-17.10	—	17.00-17.25
220-240	17.00-17.35	17.00-17.25	17.00-17.10	—	17.00-17.25
240-270	17.15-17.25	17.00-17.15	16.75-17.00	—	16.50-17.00
270-300	16.75-17.00	16.75-17.00	16.50-16.75	—	16.25-16.75
U.S. No. 1-2:					
200-220	17.40-17.85	17.25-18.00	17.00-17.50	17.00-17.25	17.50-17.75
220-240	17.40-17.75	17.25-18.00	17.35-17.50	17.25-17.50	17.50-17.75
240-270	17.40-17.75	17.50-17.75	17.35-17.50	17.25-17.50	17.50-17.75
U.S. No. 2-3:					
200-220	17.15-17.50	17.25-17.50	17.25-17.35	17.00-17.25	17.00-17.25
220-240	17.00-17.50	17.10-17.50	17.25-17.35	17.00-17.25	17.00-17.25
240-270	16.75-17.40	17.00-17.25	16.75-17.25	16.75-17.00	16.50-17.00
270-300	16.75-17.10	16.75-17.15	16.50-17.00	16.50-17.00	16.25-16.75
U.S. No. 1-2-3:					
180-200	17.25-17.65	17.00-17.75	17.00-17.35	16.50-17.00	17.00-17.25
200-220	17.25-17.65	17.00-17.75	17.25-17.35	17.00-17.35	17.00-17.25
220-240	17.15-17.65	17.15-17.75	17.25-17.35	17.00-17.35	17.00-17.25
240-270	16.75-17.60	17.00-17.25	17.00-17.35	16.50-17.25	16.50-17.25
SOWS:					
U.S. No. 1-2-3:					
180-270	16.75-17.00	—	—	—	—
270-330	16.50-17.00	—	16.50-16.75	16.50-16.75	16.25-16.50
330-400	16.00-17.00	16.00-16.75	16.25-16.50	16.00-16.50	16.00-16.25
400-550	15.75-16.35	15.25-16.25	15.50-16.25	15.75-16.25	15.50-16.25

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
900-1100	—	26.50-27.75	25.75-26.50	26.00-27.00	—
1100-1300	—	26.50-28.00	25.75-26.50	25.75-27.00	—
1300-1500	—	25.50-28.00	24.25-26.25	24.75-26.75	—
Choice:					
700-900	24.25-26.00	—	—	—	24.50-26.00
900-1100	24.25-26.00	24.00-26.50	23.50-25.75	23.75-26.00	24.00-25.75
1100-1300	24.00-25.75	23.75-26.50	23.50-25.75	23.50-26.00	23.50-25.75
1300-1500	23.25-25.00	23.00-26.25	23.00-25.75	23.00-26.00	23.25-25.00
Good:					
700-900	22.25-24.25	22.25-24.00	21.50-23.75	21.50-24.00	22.00-24.50
900-1100	22.25-24.25	22.25-24.00	21.50-23.75	21.50-24.00	22.00-24.00
1100-1300	21.75-24.25	22.00-23.75	21.25-23.75	21.25-23.75	21.50-23.50
Standard,					
all wts.	19.25-22.50	19.75-22.25	18.50-21.50	18.25-21.50	19.50-21.50
Utility,					
all wts.	17.00-19.25	19.00-19.75	17.00-18.50	17.00-18.25	18.00-19.50

HEIFERS:

Prime:					
900-1100	—	—	24.75-25.50	25.00-26.00	—
Choice:					
700-900	23.75-25.25	23.75-25.50	23.25-24.75	23.50-25.00	23.25-24.50
900-1100	23.50-25.25	23.75-25.50	23.25-24.75	23.25-25.00	23.25-24.50
Good:					
700-900	21.25-23.75	—	21.00-23.25	21.00-23.50	21.50-23.25
900-1100	21.00-23.75	21.00-23.75	21.00-23.25	21.00-23.50	21.50-23.25
Standard,					
all wts.	18.25-21.50	19.00-21.00	18.00-21.00	18.00-21.00	19.00-21.50
Utility,					
all wts.	16.00-18.25	16.50-19.00	17.00-18.50	17.00-18.50	17.00-19.00

COWS, all wts.:

Commercial	17.00-18.50	17.00-18.50	17.25-18.25	17.00-18.25	17.00-17.50
Utility	16.50-18.00	16.50-18.25	16.50-17.75	16.25-17.25	16.50-17.00
Cutter	15.00-17.00	16.00-17.50	15.75-17.00	15.25-16.50	15.00-16.50
Canner	14.00-15.50	14.50-16.00	14.75-16.00	14.50-15.50	14.00-15.00

BULLS (Yrds. Excl.) all weights:

Commercial	18.50-21.00	19.00-21.50	17.50-19.50	17.50-20.00	18.50-20.00
Utility	18.50-21.00	20.00-21.50	17.50-20.00	17.50-20.00	18.50-21.50
Cutter	16.00-18.50	19.00-21.00	16.00-18.50	16.50-17.50	16.50-18.50

VEALERS, All Weights:

Ch. & pr.	32.00	32.00	—	29.00	26.00-31.00
Std. & gd.	18.00-27.00	19.00-29.00	—	19.00-26.00	18.00-26.00

CALVES (500 lbs. down):

Choice	22.00-24.00	—	—	—	22.00-24.00
Std. & gd.	15.00-22.00	—	—	—	17.00-22.00

SHEEP & LAMBS:

LAMBS (110 lbs. down):

Prime	—	17.75-18.00	16.75-17.25	—	17.50-17.75
Choice	16.25-17.00	16.75-18.00	16.00-16.75	16.00-17.00	17.00-17.50
Good	15.00-16.25	15.50-17.00	15.00-16.00	14.75-16.25	16.00-17.00

LAMBS (105 lbs. down, shorn):

Prime	—	16.75-17.00	16.25-16.75	—	—
Choice	—	15.75-16.75	15.75-16.25	15.00-16.00	—
Good	—	14.50-15.75	14.50-15.75	14.00-15.25	—

EWES (shorn):

Gd. & ch.	5.50- 6.50	6.50- 7.50	—	—	5.00- 6.00
Cull & util.	6.00- 7.00	5.00- 7.00	3.50- 5.00	3.00- 5.50	3.50- 5.00

CORN BELT DIRECT TRADING

Des Moines, April 19—
Prices on hogs at 14 plants
and about 30 concentration
yards in interior Iowa and
southern Minnesota, as
quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200-240	16.65	17.35
U.S. No. 1, 220-240	16.65	17.25
U.S. No. 2, 200-220	16.40	17.00
U.S. No. 2, 220-240	16.40	17.00
U.S. No. 2, 240-270	15.60	16.80
U.S. No. 3, 200-220	16.00	16.65
U.S. No. 3, 220-240	15.80	16.65
U.S. No. 3, 240-270	15.20	16.25
U.S. No. 3, 270-300	14.80	15.65
U.S. No. 1-2, 200-220	16.65	17.35
U.S. No. 1-2, 220-240	16.65	17.25
U.S. No. 2-3, 200-220	16.40	16.85
U.S. No. 2-3, 220-240	16.40	16.75
U.S. No. 2-3, 240-270	15.60	16.50
U.S. No. 2-3, 270-300	15.00	16.00
U.S. No. 1-3, 180-200	15.15	16.85
U.S. No. 1-3, 200-220	16.40	17.00
U.S. No. 1-3, 220-240	16.20	16.90
U.S. No. 1-3, 240-270	15.60	16.70

SOWS:
U.S. No. 1-3, 270-330 15.10 to 16.15
U.S. No. 1-3, 330-400 14.60 to 15.90
U.S. No. 1-3, 400-550 13.75 to 15.40

CORN BELT HOG RECEIPTS, AS REPORTED BY THE USDA:		This week	Last week	Last year
Apr. 13	Apr. 14	59,000	59,000	64,000
Apr. 14	Apr. 15	47,000	44,000	39,000
Apr. 15	Apr. 16	33,000	36,000	34,000
Apr. 16	Apr. 17	73,000	76,000	103,000
Apr. 17	Apr. 18	63,000	78,000	62,000
Apr. 18	Apr. 19	50,000	52,000	50,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Apr. 18, were as follows:

CATTLE:		Cwt.
Steers, choice	\$24.00 to 24.75
Steers, good	21.50 to 23.25
Heifers, gd. & ch.	21.00 to 24.75
Cows, util. & com'l.	16.50 to 18.00
Cows, can. & cut.	14.00 to 16.50
Bulls, util. & com'l.	17.50 to 20.00
Vealers, gd. & ch.	27.00 to 31.00
Calves, gd. & ch.	21.00 to 27.00

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/240	none qtd.	
U.S. No. 3, 220/240	16.75 to 17.00	
U.S. No. 3, 240/270	16.50 to 16.75	
U.S. No. 3, 270/300	16.50 to 16.75	
U.S. No. 1-2, 180/200	17.00 to 17.50	
U.S. No. 1-2, 200/220	17.25 to 17.50	
U.S. No. 1-2, 220/240	17.25 to 17.50	
U.S. No. 2-3, 200/220	17.00 to 17.25	
U.S. No. 2-3, 220/240	16.75 to 17.00	
U.S. No. 2-3, 240/270	16.75 to 17.00	
U.S. No. 2-3, 270/300	16.50 to 17.00	
U.S. No. 1-3, 180/200	16.75 to 17.00	
U.S. No. 1-3, 200/220	17.00 to 17.25	
U.S. No. 1-3, 220/240	17.00 to 17.25	
U.S. No. 1-3, 240/270	16.75 to 17.00	

SOWS:		Cwt.
270/330 lbs.	16.25 to 16.50
330/400 lbs.	16.25 to 16.50
400/550 lbs.	15.75 to 16.25

LAMBS:		Cwt.
Gd. & ch. aged	16.00 to 17.00
Ch. & pr. sprgs.	17.50 to 19.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Apr. 18, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$22.50 to 24.25
Steers, std. & gd.	19.50 to 22.50
Heifers, gd. & ch.	21.50 to 23.85
Cows, utility	16.50 to 18.00
Cows, can. & cut.	13.50 to 16.50

BARROWS & GILTS:		Cwt.
U.S. No. 1-2, 190/235	17.75 to 18.00	
U.S. No. 1-2, 210/250	17.50 to 17.75	
U.S. No. 2-3, 200/265	17.00 to 17.50	

SOWS:		Cwt.
220/260, U.S. 2-3	16.00 to 16.25
400/550, U.S. 2-3	14.75 to 15.75

LAMBS:		Cwt.
Ch. & pr. mixed	15.25 to 15.75
Ch. & pr. sprgs.	none qtd.

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Apr. 18, were as follows:

CATTLE:		Cwt.
Steers, choice	\$24.50 to 27.00
Steers, good	22.50 to 24.50
Heifers, gd. & ch.	21.50 to 24.50
Cows, util. & com'l.	15.50 to 17.50
Cows, can. & cut.	14.00 to 16.50
Bulls, util. & com'l.	18.00 to 22.00

VEALERS:		Cwt.
Choice	31.00 to 32.00
Good & choice	26.00 to 31.00
Stand. & good	20.00 to 26.00

BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/200	none qtd.	
U.S. No. 1, 200/220	18.00 to 18.15	
U.S. No. 3, 200/220	17.00 to 17.35	
U.S. No. 3, 220/240	17.00 to 17.35	
U.S. No. 3, 240/270	16.85 to 17.15	
U.S. No. 3, 270/300	16.75 to 16.85	
U.S. No. 1-2, 180/200	17.75 to 18.00	
U.S. No. 1-2, 200/220	17.75 to 18.00	
U.S. No. 1-2, 220/240	17.50 to 18.00	
U.S. No. 2-3, 200/220	17.25 to 17.50	
U.S. No. 2-3, 220/240	17.25 to 17.50	
U.S. No. 2-3, 240/270	17.00 to 17.25	
U.S. No. 2-3, 270/300	16.75 to 17.00	
U.S. No. 1-3, 180/200	17.50 to 17.75	
U.S. No. 1-3, 200/220	17.50 to 17.75	
U.S. No. 1-3, 220/240	17.35 to 17.75	
U.S. No. 1-3, 240/270	17.00 to 17.35	

SOWS:		Cwt.
270/330 lbs.	16.50 to 16.75
330/400 lbs.	16.00 to 16.75
400/550 lbs.	15.50 to 16.25

LAMBS:		Cwt.
Choice	17.30 to 18.00
Good	16.50 to 17.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Apr. 18, were as follows:

CATTLE:		Cwt.
Steers, choice	\$22.50 to 24.00
Steers, good	20.75 to 24.50
Heifers, gd. & ch.	20.50 to 25.25
Cows, util. & com'l.	16.50 to 18.00
Cows, can. & cut.	14.50 to 17.25
Bulls, util. & com'l.	17.75 to 19.50

VEALERS:		Cwt.
Good & choice	23.00 to 32.00
Calves, gd. & ch.	21.00 to 26.00

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/220	17.25 to 17.50	
U.S. No. 3, 220/240	17.25 to 17.50	
U.S. No. 3, 240/270	16.75 to 17.00	
U.S. No. 3, 270/300	16.50 to 16.85	
U.S. No. 1-2, 180/200	16.50 to 17.35	
U.S. No. 1-2, 200/220	17.25 to 17.50	
U.S. No. 1-2, 220/240	17.25 to 17.50	
U.S. No. 2-3, 200/220	17.00 to 17.25	
U.S. No. 2-3, 220/240	17.00 to 17.25	
U.S. No. 2-3, 240/270	16.75 to 17.25	
U.S. No. 2-3, 270/300	16.50 to 17.00	
U.S. No. 1-3, 180/200	16.50 to 17.25	
U.S. No. 1-3, 200/220	17.00 to 17.35	
U.S. No. 1-3, 220/240	17.00 to 17.25	
U.S. No. 1-3, 240/270	16.75 to 17.25	

SOWS:		Cwt.
270/330 lbs.	16.50 to 16.75
330/400 lbs.	16.25 to 16.50
400/550 lbs.	15.50 to 16.25

LAMBS:		Cwt.
Ch. & pr. sprgs.	17.50 to 18.75
Gd. & ch., aged	15.00 to 16.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Apr. 18, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$23.00 to 26.00
Steers, std. & gd.	21.00 to 23.00
Heifers, gd. & ch.	21.50 to 23.75
Cows, util. & com'l.	16.00 to 19.00
Cows, can. & cut.	13.00 to 16.50
Bulls, util. & com'l.	19.00 to 21.00

VEALERS:		Cwt.
Choice	30.00 to 31.00
Good & choice	26.00 to 31.00
Calves, gd. & ch.	20.00 to 23.00

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/225	17.75 to 18.00	
U.S. No. 1-2, 190/230	17.50 to 17.75	
U.S. No. 2-3, 190/240	17.00 to 17.50	
U.S. No. 2-3, 240/270	16.50 to 17.00	

SOWS:		Cwt.
300/400 lbs.	15.50 to 16.00
400/600 lbs.	15.00 to 15.50

LAMBS:		Cwt.
Ch. & pr. sprgs.	18.00
Gd. & ch. aged	none qtd.

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended April 15, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	12,071	11,049	42,293	38,767
Baltimore, Philadelphia	8,159	2,346	31,702	4,483
Cincy., Cleve., Detroit, Indpls.	18,822	4,148	124,619	12,666
Chicago area	15,865	5,473	43,627	6,821
St. Paul-Wis. areas ²	27,586	18,443	104,167	19,201
St. Louis area ³	11,111	1,411	72,470	3,902
Sioux City-So. Dak. area ⁴	21,842	94,185	11,709
Omaha area ⁵	32,501	89	71,908	16,454
Kansas City	15,575	33,390
Iowa-So. Minnesota ⁶	28,083	8,472	270,409	36,758
Louisville, Evansville, Nashville, Memphis	5,808	2,597	59,372
Georgia-Florida-Alabama area ⁷	9,817	3,479	37,828
St. Joseph, Wichita, Okla. City	18,161	554	35,025	11,241
Ft. Worth, Dallas, San Antonio	11,231	3,193	16,167	34,380
Denver, Ogden, Salt Lake City	23,082	208	15,165	42,872
Los Angeles, San Fran. areas ⁸	28,029	1,692	24,609	46,986
Portland, Seattle, Spokane	7,991	179	16,774	5,889
GRAND TOTALS	295,734	63,333	1,093,710	292,129
TOTALS SAME WEEK, 1960	266,462	63,488	1,135,061	292,190

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended April 8, compared with same week in 1960, as reported to the Provisioner by the Canada Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	1960	1961	1960	1961	1960	1961	1960	1961
Calgary	\$19.90	\$20.65	\$24.20	\$23.10	\$17.74	\$22.90	\$20.25	\$15.60
Lethbridge	19.95	20.60	19.25	17.57	23.03	18.80	15.60
Edmonton	20.35	20.90	29.20	30.30	18.00	22.70	18.75	15.00
Regina	20.25	20.25	29.00	28.50	17.30	22.00
Moose Jaw	19.50	20.50	24.00	24.00	16.90	22.00	18.00
Saskatoon	20.40	20.00	28.00	28.50	16.50	22.50
Pr. Albert	20.00	20.10	27.75	26.50	16.50	21.90	17.25
Winnipeg	20.98	21.61	28.87	33.47	18.08	23.08	20.10	17.50
Toronto	22.50	23.00	34.50	34.50	20.00	24.50	23.75	20.50
Montreal	22.70	23.50	27.05	26.15	21.22	24.82	19.00

Spring lambs: Montreal—\$50.70

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended April 15:

	Cattle and Calves	Hogs
--	-------------------	------



special notice:

This piece of equipment is designed for trouble-free operation at high speeds. It is equipped with roller bearings, cushioned underframe, extra wide doors and efficient, low-cost propane-fueled refrigerating unit. For best results, load with perishables and attach to a fast moving train. For details, please write.

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The Meat Trail...



PUREBRED YORKSHIRE sale at Trenton, Mo., farm of Trenton Foods, Inc., finds several interested representatives of meat packing firms inspecting lot of Yorkshire hogs. Shown are (l. to r.): John Petry, manager of Kansas City plant of Wilson & Co., Inc., Chicago; Fred Rider, hog buyer at Wilson's Kansas City plant; Marvin Gibson, vice president of International Packers, Ltd., Chicago; Paul Zillman, livestock director, American Meat Institute, Chicago; Joe Hynes, hog buyer at Kansas City plant of Swift & Company, Chicago, and Ray Peterson, Swift assistant hog buyer. Sale was held at Skyview Farms.

New York Tells Plans to Keep City's Meat Industry

New York City will do everything in its power to retain its wholesale meat industry, members of the city's 14th Street Association were told by ANTHONY MASCIARELLI, city markets commissioner, at the group's annual meeting.

The commissioner said that in spite of New Jersey attempts to lure the \$500,000,000 a year industry from New York City to Jersey City, the New York wholesale meat dealers have expressed a desire, through a poll of 153 dealers, to remain in New York. "We got back 136 replies and 98 per cent favored staying here in the city," the commissioner reported.

Masciarelli outlined plans by which New York hopes to keep the meat industry from moving to the proposed regional food distribution center in Jersey City. Plans include the demolition of a superstructure on an abandoned Hudson River pier at 13th st. and the conversion of the pier into a truck parking lot, which would be operated by an independent concessionaire and accommodate between 40 and 50 trucks. The trucks would park on the pier until informed by loud speaker of the availability of loading dock space, eliminating some of the congestion caused by trucks forced to cruise around the area waiting for platform space, the commissioner explained.

Rath's Houston Plant Begins Serving East Texas Region

The Rath Packing Co., Waterloo, Ia., has begun operations at its new \$1,250,000 meat processing and distribution plant in Houston, Tex., announced J. L. VAN HEMERT, Houston plant manager.

"This completes the largest expansion and modernization program undertaken by Rath in Houston since the company established branch plant operations here in 1928," Van Hemert said. The new plant, he added, "has installed the latest type of equipment and facilities for processing, packaging and shipping meat products."

The plant serves the entire Houston and east Texas region. It processes sliced bacon and sausage products and serves as a distribution point for other Rath "Black Hawk" meats. Construction of the plant started in April, 1960.

The one-story building, situated on six and one-half acres near the Houston airport, is constructed of steel and concrete and contains about 52,000 sq. ft. of floor space, almost double the capacity of the former Rath plant in Houston. The company, which operates two other branch plants in Texas—in San Antonio and Dallas—has about 130 employees at the Houston plant. The Rath Packing Co. is observing its 70th anniversary this year.

JOBS

The appointment of A. B. MAURER as vice president of beef operations for John Morrell & Co., Chicago, has been announced by Morrell president W. W. McCALLUM.

In his new position, Maurer will retain his responsibilities as general manager of Morrell's Maurer-Neuer



A. B. MAURER

division, which has plants in Kansas City and Arkansas City, Kan., while providing management direction for the firm's beef and lamb operations at all Morrell plants. Maurer will be assisted in his new duties by O. F. MATTHEWS, an assistant vice president and general manager of rail-stock operations at the Morrell plant in Ottumwa, Ia. Maurer was president of Maurer-Neuer, Inc., Kansas City, prior to that company's purchase by Morrell in April, 1960.

The directors of Patrick Cudahy, Inc., Cudahy, Wis., have announced the election of C. A. WATSON as a vice president and W. K. PABST as secretary of the firm. The 44-year-old Watson, who is also controller and treasurer of the firm, joined



C. A. WATSON



W. K. PABST

Cudahy last May. He previously was treasurer of Pacific Northwest Pipeline Corp. of Salt Lake City. Pabst, who is 41 years of age, was promoted last month from general sales manager to director of marketing. He has been with Cudahy for the past 13 years. The company noted that the election of Watson and Pabst was a further expression of the directors' faith in young management. RICHARD CUDAHY, president, is 35 years old.

GEORGE E. JOHNSON has been appointed director of industrial relations and EARL S. HANSEN named salaried personnel manager at The Cudahy Packing Co., Omaha, an-

nounced PAUL B. THOMPSON, president. Johnson goes to Omaha from Detroit, where he had been an industrial relations executive with the



G. E. JOHNSON



E. S. HANSEN

Ford Motor Co. A graduate of Columbia University, he was with Ford for the past 14 years. Hansen, who joined Cudahy in 1942 at St. Paul, Minn., in the accounting department, went to Omaha in 1954 as assistant office manager and was promoted to office manager in 1959. In his new position, Hansen will be responsible to the new director of industrial relations.

The appointments of five managers at the new Houston, Tex., plant of Armour and Company, Chicago, have been announced by Armour vice president T. R. ST. JOHN, southwest area manager. General manager of the new facility, expected to be completed by June 1 at an estimated cost of \$2,000,000, is BILL BASS, previously sales manager for the southwest area. Bass joined Armour in 1938. The newly-appointed manager of slaughter operations is A. S. DRAIN, who has been with Armour since 1945. Drain has



CHECKING INVENTORY figures on new automotive-parts stock room being built in garage addition to plant of Gus Glaser Meats, Inc., Ft. Dodge, Ia., are Gus Glaser (left), president, and son Robert, who is vice president. Firm's refrigerated fleet required greater garage area. New section will include parts and tools room, an enlarged tire storage bay and also new truck servicing bays.

been general manager of Armour's plants at East St. Louis, Ill., and Oklahoma City. W. G. ROSS, a 14-year Armour veteran, was named food service manager. Ross previously was supervisor of food service sales in the southwest area. The position of food service sales manager has been filled by J. H. CRANE, who joined Armour in 1950 and subsequently held managerial positions at Baton Rouge, La., Galveston, Tex., and New Orleans. Newly-named controller at the Houston facility is W. B. TARLETON, who has been with the firm since 1936.

LLOYD L. NEEDHAM has been re-elected president of Needham Packing Co., Inc., replacing HAROLD A. YAFFEE, who has been serving as president on an interim basis since last January 12, the directors of Needham Packing Co. announced. Needham, who has recovered from the illness which caused him to relinquish temporarily his duties as president, is again in active charge of operations. Yaffee was elected chairman of the board and continues as treasurer of the Sioux City firm.



LLOYD L. NEEDHAM

PLANTS

Luer Packing Co. of Los Angeles has resumed operations, president WALTER LUER informed the NP.

Armour and Company, Chicago, has purchased the beef slaughtering plant of Glaser Packing Co., Sioux City, Ia. The plant is being operated under the management of G. D. LEWIS, general manager of Armour's Sioux City plant. The Glaser plant, which had been operated under lease by Needham Packing Co., Inc., Sioux City, has a slaughter capacity of approximately 1,000 head of cattle per week and employs 40 persons.

Ridley Packing Co. of Duncan, Okla., has purchased Mid-West Packing Co. of Sweetwater, Tex., and has begun production of its "Ridley Prize" brand meat products at the newly-acquired plant. The five Ridley brothers, BRUCE, DAVE, DON, RAY and GLENN, purchased the Sweetwater meat packing firm from C. W. BROOKS and FRED BOGGS for an undisclosed amount. Dave and Don Ridley will be co-managers of the Sweetwater facility, announced Bruce Ridley, president and general manager of the parent company. Plans call for the remodeling of the

newly-purchased plant and the slaughtering of 40 head of cattle and 60 hogs daily.

Hochelaga Western Beef Co., Montreal, Canada, and Prime Packers of Toronto, have announced plans for construction of a meat packing plant, estimated to cost about \$1,500,000, at Medicine Hat, Alta., Canada. Construction was to have started April 15 with an early October date set for production. The new facility, to be known as Alberta Western Beef Co., will kill about 1,000 head of cattle and 1,000 hogs per week and is expected to employ approximately 100 persons.

Merkel, Inc., Jamaica, N.Y., a division of Williams-McWilliams Industries, Inc., announced that it is discontinuing its retail operations and has sold its 53 stores in Queens and Kings counties on Long Island and in the northern New Jersey area to Merco Stores, Inc., a newly-formed chain. F. R. CLYMER, vice president and general manager of Merkel, said the move is designed to improve Merkel's position as a wholesale meat packer in the New York market. Also announced was the May 1 retirement date of ENOCH G. (JAKE) JACOBSON, Merkel vice president in charge of retail stores.

DEATHS

J. E. O'NEILL, 68, president of O'Neill Packing Co., Fresno, Cal., died while vacationing in Palm Springs, Cal. He is survived by his wife, PALOMA, three sons and two daughters.

DAVID PINCUS, 76, retired production department head at Bernard S. Pincus Co., Philadelphia sausage manufacturer, died in Hollywood, Fla., where he moved four years ago. Pincus is survived by his widow, IDA, and two daughters.

TRAILMARKS

The second annual convention of the New England Wholesale Meat Dealers Association will be held at The Balsams in Dixville Notch, N.Y., September 1-4, announced association president HAROLD H. SNYDER. Information on convention activities and reservations may be obtained by writing the association at 261 Franklin st., Boston 10, Mass.

The retirement of TOM DILLON, resident manager at the Cadillac, Mich., branch of Peet Packing Co., has been announced by DOUGLAS PEET, vice president and general manager of the Chesaning (Mich.) division. Dillon, who has been with Peet for the past 34 years, has been

succeeded by ART ROY, previously resident manager at the company's Grand Rapids, Mich., division.

FRANK J. WILLIAMS, formerly with The Rath Packing Co., Waterloo, Ia., has been appointed manager of the Washington, D. C., office of W. M. Tynan and Co., Inc., New York City meat brokerage firm. In his new position, Williams will be in charge of all sales in the states of Virginia and North Carolina.

HYMAN KATZ, president of Wisconsin Hide Co., Milwaukee, and also of the National Hide Association, left recently for Japan with other industry representatives to promote American leather products.

The Swift & Company Foundation, Chicago, has announced 10 nationwide winners for 1961 of four-year college scholarships. This is the second year of the Swift merit scholarship program, set up on a continuing basis primarily for talented sons and daughters of Swift & Company employees. The program is in cooperation with the National Merit Scholarship Corp., which chooses the scholarship finalists on a basis of series of tests given each year to high school juniors and seniors. The ten Swift scholars are: ROBERT C. BOLIN of San Bruno, Cal.; CHARLES



AT RIBBON CUTTING ceremony of new Twin Cities (Minn.) meat processing plant of John Morrell & Co., Chicago, are (l. to r.): B. N. Renli, manager of new facility; W. W. McCallum, Morrell president; R. H. Donaldson, president of Midway Club, local businessmen's group, and Henry J. Lund, Midway Club executive secretary. During formal opening, about 2,500 people toured plant, which features beef cooler with capacity of eight carloads of carcasses and provisions cooler with 300,000-lb. capacity. Plant has 75 employees.

E. BOYER, St. Paul; JAMES P. CHAMPION, Terrell, Tex.; JOSEPH H. COX, Wilmington, N. C.; DONALD F. GIROD, Winona, Minn.; DALIA KATILIUS,

Omaha; WILLIAM H. KUHNS, South St. Paul; BARBARA S. MERRILL, Louisville; THOMAS H. MAUGH, St. Joseph, and R. S. VENNING, Boise.

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ST. JOHN #2015 CONTINUOUS STUFFER

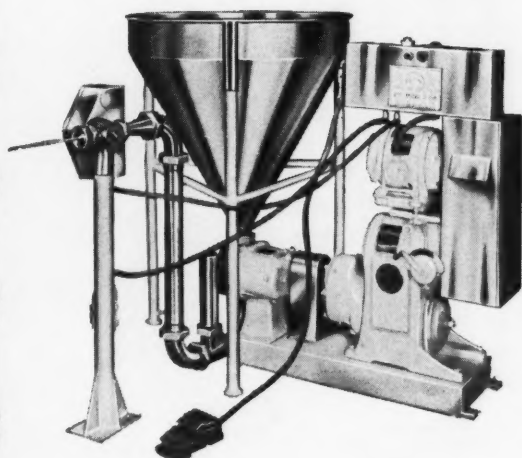
5000 lbs. of HOT DOGS
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\$4,225⁰⁰

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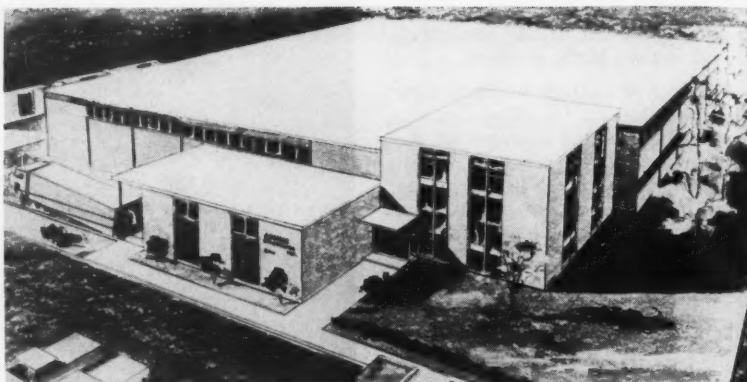


Flashes on suppliers

JARVIS CORPORATION: This food processing machinery subsidiary is nearing completion on a major addition to manufacturing and engineering facilities at Guilford, Conn. The project will more than double the size of the plant and will provide a much larger engineering section. V. Volpe, vice president, says that the trend toward increasing mechanization in food processing has made necessary this program expansion and product development.

MERCK & CO., INC.: Dr. Luther S. Roehm has been elected vice president for marketing of the chemical division of this Rahway, N. J., firm. He will be responsible for marketing and development activities, William H. McLean, division president, said.

VISKING CO.: Howard R. Medici, chairman of this sausage casing manufacturer, will move his office from the firm's headquarters on 65th street, Chicago, to 230 N. Michigan ave., there. It was also reported that Roland Marshall has been appointed regional sales manager in the East.



NEW 30,000-sq.-ft. warehouse and office of Asmus Brothers, importer of spices and manufacturer of seasonings, is now under construction in Detroit. Completion is expected in mid-summer. Marvin Asmus, sr., president of the firm, reports that the new building of contemporary design in face brick, block and glass, will be located on a 1.6-acre site on Detroit's northeast side and will include a 26,000-sq.-ft. plant on one floor and a two-story executive office and laboratory. One-floor warehousing and improved shipping facilities are designed to speed up the midwestern firm's service to customers.

MILES CHEMICAL CO.: Research on enzymes, bulk chemicals and fermentation products is being centralized at Elkhart, Ind. Completion of two research pilot plants at a cost of \$650,000 is targeted for mid-summer. H. F. Roderick, president, says the facilities are needed

for the firm's expanded research and to shorten the time required to move development products through the pilot plant stage. Chemical pilot plant activities will be under Dr. John Mirza, director of organic research, and the fermentation unit under Dr. Leonard B. Schweiger.

UPRIGHT EMULSIFIER

**ST. JOHN No. 2015
CONTINUOUS STUFFER**

Save On Labor Too!

In addition to increasing production, the St. John Continuous Stuffer will cut your labor costs. Simply attach a pipe and 3-way valve to your emulsifier and divert flow directly into the Stuffer or into a dump bucket for use on another machine. With this setup, there is no labor needed to load the stuffer. Write for further details and other layout suggestions to speed your job.

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FOR SALE, LEASE, PARTNER or CUSTOM KILL: Proposition considered. Tax loss meat packing corp. Central New Jersey new U.S.D.A. Inspected plant. Slaughtering and boning operations. Pork, veal and beef. Principals only. FS-105, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

ATTENTION! PACKERS, FABRICATORS, DISTRIBUTORS. Purveyorship with remodeled plant available in good market (Washington, D.C.) Genuine opportunity for subsidiary distribution at nominal investment. FS-141, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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MEAT PROCESSING PLANT
IN NEW YORK CITY
FEDERAL INSPECTION,
LARGE CAPACITY
LONG-TERM LEASE OR
SALE AT BIG BARGAIN

Ideal, central location in meat market area; fully equipped for immediate production of smoked and cured products; coolers 8,000 square feet; smoke ovens hold 42,000 lbs.; fully railed; large areas for cutting, boning, processing, hanging, packing, storage, shipping, offices, lockers, etc.

Call Mr. Smith, Bowling Green 9-8700 N.Y.C. or write Box FS-180,

THE NATIONAL PROVISIONER,
527 Madison Ave., New York 22, N.Y.

DOG FOOD CANNING PLANT

COMPLETE: Dog food canning plant located in center of deep south, covering sales area of Louisiana, Arkansas, Tennessee, Mississippi and Alabama. Selling in excess of 7,000 cases weekly with capacity of 1200 cases daily. 14,000 square feet floor space, 68 acres, 1,800 square feet of office space, all recently remodeled. For further details, write or phone:

H. D. LAUGHLIN & SONS
3522 North Grove St., Fort Worth, Texas
Telephone MA 4-7211

FOR SALE—LEASE or lease purchase, government inspected beef plant—new—completed in 1960. Can be converted to boning plant. Located in Denison, Iowa. CENTRAL ICE MACHINE CO., 5014 South 24th St., Omaha 7, Nebraska, Phone 731-4690

FOR SALE OR LEASE—government inspected beef slaughtering and boning plant in the Chicago area. Capacity 100-200 cattle per day. Will consider merger or partnership. FS-197—The National Provisioner, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: 500# Buffalo stuffer, must be in good condition. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1—TY LINKER, dicer for 1/4" cubes, Jordan cooker, Tee-Cee peeler, steam generator, refrigerated trucks. In good condition. State price wanted.

Roy N. Miller
508 N. Riverside Drive Park Ridge, Ill.
Phone Tal 3-1822

EQUIPMENT FOR SALE

For Sale: One 200 lb. Stuffer, good condition. \$250.00 complete. Ft. Massac Packing Company, 1600 Market Street, Metropolis, Illinois

THE NATIONAL PROVISIONER, APRIL 22, 1961

EQUIPMENT FOR SALE

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MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

★ We Lease Expellers ★
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

20 cages—heavy duty new type,
42" width\$75.00 each
100 Hoy loaf pans 66-S\$9.00 each
GREENLEE PACKING COMPANY
West 12th Street Sioux Falls, S.D.

PRESSES FOR SALE

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 64 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

FOR SALE: One BALDWIN-LIMA 1130 ton hydraulic press with spare parts. One FAIRBANKS and one KRON over-head suspension scales 4000 lb. capacity with beam. Jos. Rosenberg's Sons Inc., 58-64 Townsend Street, Brooklyn 22, N. Y.

1—NIAGARA no-frost system series A-10-5 Aerc concentrator complete
1—Cryovac packaging machine Mod. HT-KU s/n 10536
1—Bunn package tying machine S/N 13375 made by B. H. Bunn Co. of Chicago, Ill.
GUS GLASER MEATS, INC.
2400—5th Avenue South Fort Dodge, Iowa

For Sale: One 1952 Ford Truck with new motor, good rubber, refrigerated body. Truck in top condition \$895.00 Ft. Massac Packing Co., 1600 Market Street, Metropolis, Illinois.

3600 rpm 30 ft. chain 230 volt—3 phase—1/2 ton
Budgit Hoist—\$200.00
Royal-vac packaging machine—model c—110V—60 cycle—3/4 horse power practically new—\$1500.00
One freezer display case—\$175.00

Two Enterprise Grinders—one four wire—2 phase and one three wire—3 phase—completely reconditioned in Al shape, selling price \$400.00 each.
Net to us on all items.

FS-165, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

FOR SALE

1—Ammonia System
15 to 20 Ton Compressor
1—Condenser
1—Receiving Tank
1—Oil Tank

CHARLES ABRAMS CO., INC.

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Phone: Wa. 2-2218

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Current General Offerings

3143—HOG SLAUGHTERING LAYOUT: including Boss 46-B Grate Dehairer, Hoist, Bleed Rail, Scalding Vat, Shackles—w/mtrs. Details on request.
2919—HOG DEHAIRER: Dupps Jr., 60 hogs/hr., 10 HP w/loader & unloader, like brand new \$1,150.00
3202—COOKER: Anco 5' x 12", 25 HP.\$1,350.00
2945—COOKERS: (2) Dupps 5' x 9", 20 HP. \$1,450.00
3051—COOKERS: jacketed heads, 25 HP.
2—Anco 4 1/2' x 10'ea. \$3,000.00
2—Dupps 5' x 9", recon.ea. \$4,200.00
2543—HYDRAULIC PRESS: Dupps "Rujak", 300 ton, w/elec. pump, excellent cond.\$3,250.00
2087—EXPELLER: Anderson "Red Lion", 15 HP. mtr., factory rebuilt\$4,800.00
3204—HOG: Mitts & Merrill #12CD, 25 HP. motor, direct drive, w/coupling, good cond.\$625.00
3003—HAM PRESS: Anco pneumatic, for 4" x 4" molds\$275.00
2393—HAM MOLD PRESS: Globe Hay, hydraulic operated\$425.00
2397—LOAF STUFFER: Sheet Metal Eng., air operated\$400.00
3141—BUNN TYER: 16" wrap\$250.00
3181—OVEN: Superior QR-38, 100 loaf, only used about 2 yrs. 1st class condition\$575.00
3100—OVEN: Advance #192, 22" shelves 7' long, gas fired, fully insulated w/stainless steel exterior, good operating cond.\$650.00
3033—BACON FORMING PRESS: Anco #800\$2,350.00
2675—PICKLE PUMP: Griffith mdl. 11 "Big Boy", stainless steel, like new condition\$475.00
3140—SLICER: Anco mdl. #832, w/round, oval & square mold holders, 12' conveyor, 7" Neoprene belt, very good condition\$500.00
3119—SLICERS: (2) Enterprise mdl. 480-A, 3/4 HP. mtr., w/mdl. 720-A Weighing device, 1/4 HP. mtr. good conditionea. \$2,950.00
2835—BACON WRAPPERS: (2) Hayssen—
1—mdl. 43L\$1,500.00
1—mdl. #911-L\$2,500.00
2855—FROZEN FOOD SLICER: GEMCO mdl. 2-16, automatic feeder, stainless steel table, Neoprene belt 50" x 15 1/2" wide, 3 HP.—reduced to \$2,350.00
3139—FROZEN FOOD SLICER: Anco mdl. #833, w/ "B" knife—good cond.\$2,000.00
2992—FROZEN MEAT CUTTER: Seybold, complete w/motor\$475.00
3217—SMOKEMEAT TRUCKS: (2) galv. 2-shelves 31" x 60"—20" apart, OAH 50".ea. \$50.00
2740—MINCEMASTERS: (2) Griffith mdl. 2048, w/ 55 cutting chambers, 50 HP. mtr.\$1,350.00
3298—MINCEMASTERS: (2) Griffith mdl. 2500, 85 HP. mtr., very good conditionea. \$950.00
3103—CUTROL FORMER: Alba Eng. mdl. 101, w/8" stainless steel screw, 8" wide stainless mesh belt, w/1 HP. motor\$3,200.00
3109—PATTYMAKERS: (8) Hollymatic #54 ea. \$650.00

Consolidation of two Swift & Company West Coast plants has made possible an offering of "hard to get" items at low prices. Here are some of the items available:

BACON PRESS: Dohm & Nelke, Jr.\$1,650.00
PICKLE INJECTOR: Anco mdl. 992, w/9-needle head, 1 HP. motor\$1,650.00
SLICER: U.S. HD mdl. #3, w/shingling conveyor, 1 HP. motor\$950.00
SAUSAGE STUFFER: Randall 200#\$500.00
SLICER: U.S. mdl. 170GS, 1/4 HP.\$700.00
COMBINATION CASING CLEANING LAYOUT\$1,100.00
PICKLE PUMPING SCALES: (2) Griffith #52-Rea. \$235.00

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Watch for coming announcement of one of our largest complete Packing Plant liquidations.

All items subject to prior sale and confirmation
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WRITE FOR FULL PARTICULARS
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WABash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 43]

POSITION WANTED

MANAGER

CAPABLE: Money maker, thoroughly experienced in packinghouse management and operations, including slaughtering, curing, sausage manufacturing, personnel administration, industrial engineering, sales, etc. W-186, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: Experienced superintendent, university graduate, having 20 years' experience with successful packers. Strong in production, costs, labor and customer relations, standards and layout, quality control, personnel. Practical, personable, excellent references. W-184, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER

CAN DO and HANDLE: All phases of the meat operation. Can furnish top recommendations. If interested an interview will tell the tale. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING MAN AVAILABLE: Complete hog and beef casing operation. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FATS & OILS

SALES and PRODUCTION and MARKETING MANAGEMENT. Excellent background and references. Resume on request. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP MEAT SALESMAN

20 YEARS' SALES EXPERIENCE: In fresh meats and sausage products in Cleveland and surrounding territories. Large following with an established route. Now employed but looking for opportunity for advancement. A-1 references. Excellent promotion man. Interview on appointment. W-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANUFACTURERS' REPRESENTATIVE

DESIRE: Lines of natural casings, spices or other supplies to sell to meat packers in Ohio, Kentucky, Indiana and Michigan. W-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Experienced in inspected and non-inspected houses. Can assume full management of sausage department including purchasing, formulations, costs and personnel. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Age 34. Desires position with aggressive packer interested in complete control over yields and production. 2 years' practical experience in most departments. W-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PREPACKAGING: Familiar with all types of machinery, films and cartons. Know costs, production and controls. Young. Will relocate. W-172, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

MEAT CANNING CONSULTANT: For 3 months consultation and personnel training trip Colombia, S.A. Must be thoroughly experienced in all phases of meat canning and sausage stuffing. Also desirable—condensed soup and fish canning experience. Write Box W-192, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

CHEMIST WANTED: Retired chemist or active one desired, capable of handling meat packing company work in the east. Would work directly under Management. Write to Box W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., stating education, experience and salary wanted.

HELP WANTED

GENERAL MANAGER

HOTEL and RESTAURANT MEAT PURVEYOR
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